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Come on in—we've set The Connecticut Table for summer! In addition to our expanded restaurant listings, we hoist our mugs at beer gardens across the state, review two very different outdoor eateries and fill your dish with all sorts of foodie treats.

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Cover: Coventry Farmer's Market at the Nathan Hale Homestead. Photo by Kindra Clineff.

At left: The Beer Garden @ Harbor Point, Stamford. Photo by Jeff Kaufman.

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| from the editor |

Body Politic

Connecticut is tackling some big changes in public policy. Last year it was repeal of the death penalty, Sunday liquor sales, medical marijuana, education reform; this year, gun control, immigration, the minimum wage. We have the nation's youngest U.S. senator in Chris Murphy, and he's not easing into the job quietly. Next year will bring a contentious re-election battle for a governor with an activist agenda and prickly delivery.

Connecticut is also making many of these decisions in the middle of the night, in secret, in a vacuum of citizen engagement on the given topic. We need stronger statewide voices, and deeper analysis, as we tackle these big issues. And that's why, at *Connecticut Magazine*, we have decided to invest in a full-time politics reporter. Daily at connecticutmag.com, and in future pages of the print edition you are reading, Jennifer Swift will be aiming to take a step back and offer a statewide perspective on the impact of what our political leaders and would-be leaders are doing and not doing.

At a Valentine's Day protest at the Capitol in Hartford, Nicole Hockley held a sign showing a picture of her son, Dylan, who was murdered at Sandy Hook Elementary School. The message next to it was simple: "Think Differently." We'd like your help and feedback in how to think differently about the issues Connecticut is confronting, and importantly, the issues it has failed to confront due to apathy or polarization.

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"THE POWER AND THE INFAMY" (PAGE 35)

Tom Connor has been writing for *Connecticut Magazine* for more than 35 years and has covered the Catholic church since 1999. His work has also appeared in *The New York Times*, *The Los Angeles Times*, *Harvard Magazine* and *Town & Country*, among many other publications. He lives in Fairfield.



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Karena Garrity

"FARM FRESH" (PAGE 47)

Karena Garrity is a freelance writer whose work has appeared in *Rhode Island Monthly*, the *Equine Journal*, *SOCO Magazine*, *Coastal Homes*, *River and Shore*, the *Shoreline Times* and Patch.com sites. She enjoys writing about her passions: horses, animals, organic food and architecture. She is a native of the Connecticut shoreline.



REPORTER
Jennifer Swift

"ACTIVISM AND EXPEDIENCY" (PAGE 10)

Jennifer Swift is the new state politics reporter for *Connecticut Magazine*. Most recently, she was the New Haven city hall and education reporter for the *New Haven Register*, and prior to that covered East Haven and Branford for the paper.



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| reader letters |

Rare Parents

I'd like to give a shout-out to more Connecticut parents who are working toward a cure for their children's rare genetic disorder ["In Rare Form," May]. Teri and Fran Reed's daughter, and Wendy and David Feldman's son, were both diagnosed with Glycogen Storage Disease Type 1a (GSD). Together, these Connecticut families founded The Children's Fund for Glycogen Storage Disease Research, based in Cheshire. Children with GSD have a missing or impaired enzyme, so their bodies cannot create glucose from glycogen. Without constant feedings and a very strict diet, these children are at risk of seizures, coma and death. As recently as 25 years ago, children with GSD had a life expectancy of only one to two years. Visit the foundation's website (curegds.org) and you'll now see photos of vibrant, growing children from the United States and around the world whose parents have made great strides toward a cure. The Cheshire organization is 100 percent volunteer, run by the parents of kids with GSD. They have raised an impressive \$5 million for medical research, which has cured GSD in mice and dogs. Their next goal: taking these therapies to human clinical trials, as well as continuing to improve early detection and treatment.

Kathy Czepiel
Hamden

Just "Huskies"

Thank you for your mention of the amazing victory by the UConn women's basketball team in the May issue. Please, please don't refer to them as the "Lady" Huskies (unless you are going to refer to the men's team as the "Gentleman" Huskies). The university wisely does not do this, and it is felt to be demeaning to the women. They are the Women Huskies or the Husky Women, or more simply, Huskies—the latter being the best choice. Let the reader figure it out from the context.

Let's not perpetuate this antiquated (and condescending) term! Let's leave the "Lady" term to lesser schools, like Tennessee or South Carolina (which, interestingly, speaks of the "Lady Gamecocks").

UConn women forever!

John Perkins
Yardley, Me.

Aim at Guns, Not Gunners

The May issue features an article about the Sandy Hook mothers and their fight against gun violence ["No More Broken Hearts"]. Such anguish and anger among these grieving people, and how misguided their efforts. By focusing on guns, rather than violent gunners, they end up trying to impose restrictions that will only apply to a huge group of law-abiding gun owners who care deeply about safety and peace of mind.

Instead, the Sandy Hook mothers should be guided by the successful and widely applauded efforts of MADD. It's simple and effective: MADD targets impaired drivers, not the vehicles. Thus, we need measures that are thoughtfully arrived at. The last thing we need is another Us-versus-Them schism that pits emotion against policies that have endured through our hard-won history.

Dean Williams
via email

Our "Fail"?

In what was an otherwise useful and readable article on landscaping suggestions on pages 45-48 in the Homeowner's Resource Guide [May], a needlessly grating note was added by the multiple uses of the ungrammatical word "fails" throughout the piece. What part of speech is "fails"? Why not use the necessary noun "failures," or maybe use "mistakes" or "pitfalls" instead? Clearly you thought "fails" was an odd usage since you put it in quotation marks. If this was supposed to be cute or charming, it failed. All it says to any reader who respects English grammar, is that whoever wrote and edited the article either does not know the difference between a noun and a verb or doesn't respect the power and clarity of standard English grammar.

Judith Cmero
Wilbraham, Mass.

The editor responds: You are correct that we've embraced, in this case, a modern embellishment of the word. "Fail" and "Fails" have been used as nouns for so long now, and in so many places, that we've accepted it.

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|first|

THE SHORELINE REBUILDS

Homes along Cosey Beach in East Haven are in various states of repair as residents gear up for another summer—and another hurricane season. For an update on how the Connecticut shoreline continues to rebuild from storms Irene and Sandy, and what is being done to prepare for the next big weather event, turn to page 12.



Activism and Expediency

CONNECTICUT PASSES BOLD NEW LAWS ON GUN CONTROL, IMMIGRATION, QUICK FIXES ON THE STATE BUDGET AND CAMPAIGN FINANCE.

Connecticut's first legislative session after the shooting at Sandy Hook Elementary School and the last one before Gov. Dannel Malloy shifts to re-election mode will be remembered for its activist agenda on social issues. It will not be remembered for bold action on balancing the state budget and campaign finance reform.

After being personally lobbied by family members of the 26 Newtown victims, the General Assembly passed the toughest gun control law in the country, addressed flaws in the state's mental health system and voted to keep crime scene photos from Sandy Hook and other violent crimes from being released to the public.

It also voted to give undocumented immigrants access to driver's licenses, to require labeling of genetically modified food, to ban children under age 17 from using indoor tan-

ning beds and to raise the minimum wage.

But in an effort to avoid additional tax increases or spending cuts, legislators approved the introduction of Keno gambling in the state as an alternative source of revenue and relied on what some analysts called accounting gimmicks and unrealistic projections to address a state budget deficit.

And even as a corruption trial involving congressional campaign staff of former Speaker of the House Chris Donovan produced embarrassing details about the behavior of legislative leaders such as House Minority Leader Larry Cafero and House Majority Leader Joseph Arisemowicz, ethics was not on the General Assembly's agenda. Instead, they actually rolled back some campaign finance reform measures that had been adopted in the wake of the Gov. John Rowland corruption scandal 10 years ago.

WHAT PASSED

Gun control: Newtown reverberated throughout the upper and lower chambers of the General Assembly from the start of the 2013 session until the end. A series of public hearings on proposed gun control legislation, at the Capitol and in Newtown, stretched late into the night and included emotional testimony from Sandy Hook families and strong opposition from the gun manufacturing industry and gun enthusiasts. Gov. Malloy and Democrats have a big enough majority in the legislature to have passed a bill on their own, but in the end the process was bipartisan and perhaps more meaningful because of the fact. Senate Minority Leader John McKinney, whose district includes Newtown, and Cafero helped craft Connecticut's new law, and it passed the Senate, 26-10, and the House, 105-44. The new law expands the state's assault-weapon ban to include the one that was used in the Newtown shooting, restricts ammunition magazines to 10 rounds, imposes universal background checks on all gun purchases, creates a gun-offender registry and adds restrictions to the purchase of ammunition.

Crime scene photos: A bill that at first only included provisions to restrict the release of photos and audio recordings from the massacre at Newtown without consent of family members was expanded to include all homicide victims. Photos or videos depicting the body of a homicide victim can no longer be released without the consent of the victim's family. A task force will be established under the new law to make recommendations balancing the privacy of victims and public's right to know under the Freedom of Information Act. The law also restricts, at least for a year, what have been described as chilling and gruesome audio recordings from police who first responded to Sandy Hook while the issue is studied. The bill passed almost unanimously in both chambers, with just two voting against in both the House and Senate.

Immigrant driver's licenses: Undocumented immigrants will be allowed to obtain a Connecticut driver's license in January 2015. The Senate voted nearly along party lines, 19 to 16, and the lower chamber passed it 74-55, both after hours of debate and lobbying from immigration and religious groups.



In April, Gov. Dannel Malloy signed into law a comprehensive legislative package on gun violence, mental health and school safety reforms, one of the key pieces of legislation to come out of the most recent session of the General Assembly. During the signing, Malloy was joined by family members of victims, anti-violence advocates and state officials.

Those convicted of a felony in the state will not be granted a license, though a Republican amendment that would have expanded that felony check to all states failed. The stipulations of the bill specifically state the license cannot be used for voting purposes.

GMO labeling: Connecticut became the first in the nation to pass a bill requiring that genetically modified foods be labeled as such. The bill, which passed with unanimous Senate approval and near unanimous approval in the House, goes into effect only if four other states adopt a labeling law. One state must border Connecticut, and the total population of the states must exceed 20 million based on the 2010 Census.

Minimum wage: The minimum wage will increase to \$8.70 per hour now and then again to \$9 in the second year of the biennium budget. The state's minimum wage has been at \$8.25 since 2010.

Campaign finance: Despite an ongoing corruption scandal involving illegal donations to state party committees and PACs, Democrats in the General Assembly voted to significantly increase the amount allowed for such contributions. They also gave such committees the right to spend unlimited monies on behalf of individual candidates even if they are participating in the state's publicly funded campaign fi-

nance system. Not one Republican voted for the bill. Democrats blamed the Supreme Court's *Citizens United* decision, which in 2010 led to elections where unlimited amounts of money were spent by outside groups while those candidates involved in the state's public financing were without the same options. The contribution a person can give to the state party doubles from \$5,000 to \$10,000. The parties could previously only give \$3,500 to a candidate in a house race and \$10,000 for senate, limits which no longer exist under the new law. The law also tightens disclosure rules for independent expenditures.

Keno: When legislators were looking for ways to balance the budget, a popular gambling game adopted in surrounding states appeared to be the golden ticket. The game of Keno was added as a legal lottery game. The state will sign agreements with the Mashantucket Pequot Tribe and the Mohegan Tribe, who will receive 12.5 percent of what the state makes on the game. It's estimated that Keno will generate \$31 million over the two years of the budget.

WHAT DIDN'T

Legal notices: Proposals to eliminate the requirement that local governments post legal notices in newspapers failed to pass the General Assembly again this year. As in

previous years, it was pushed by municipalities arguing that posting notices on town websites should suffice, and was opposed strongly by daily newspapers arguing that it would erode citizens' access to public information.

Red light cameras: Cameras installed at stop lights that automatically send tickets to motorists breaking the law failed again. The issue died in committee, as numerous questions were raised about the technology.

Tolls: Reintroducing toll booths, taken off the state's roads after tragic accidents in the 1980s, failed to gain enough traction even to get past the public hearing stage this year.

Assisted suicide: A filibuster on deadline day for the public health committee killed a controversial bill that would have permitted doctors to aid in the suicide of terminally ill individuals with less than six months to live.

Car tax: Mayors and lawmakers alike belated when Gov. Malloy included in his proposed budget the elimination of Connecticut's motor vehicle tax, pointing to the added pressure it would put on local property tax payers. An outright repeal of the car tax was dead on arrival with legislators. A compromise bill that would have phased out the car tax over a number of years passed the House, but did not have enough votes to be introduced in the Senate. | JENNIFER SWIFT |

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Third Time's a Charm?

After being battered by hurricanes for two straight years, is the Connecticut shoreline prepared for the next big storm?

In July 2011, a visitor to the Cosey Beach section of East Haven would have seen a typical shoreline community—families fully engaged in a casual pursuit of summer, enjoying sand, sun and sea amidst a well-established hodgepodge of beach houses.

Today, the picture is somewhat different—there are still plenty of sun worshippers, but numerous homes here now stand high on fresh concrete pilings or wooden posts. Dumpsters and storage units dot many driveways, as do contractors' vans and construction equipment. On the less fortunate lots, yellow police tape flaps in the ocean breeze, cordoning off piles of debris that once were residences.

"People are still reeling from having two significant storms, one year after the other," says state representative James Albis (D-East Haven), of his hometown. "There were some folks who built up on stilts just prior to Sandy hitting—so they were in the process of rebuilding from Irene—and when they were up above the flood plain they were able to keep themselves safe from damage. There are still some homes in disrepair, and that's either because folks are not financially able to do all the repairs that they want to or because they've been waiting for FEMA [Federal Emergency Management Agency] assistance, which often takes a very long time."

Two years after Hurricane Irene blew through Connecticut, and less than 10 months removed from Superstorm Sandy, many portions of the shoreline are still recovering while also trying to prepare for another hurricane season.

"If you drive through our beach area now, it looks like one big construction site," says Michael Tetreau, first selectman of Fairfield, another battered shoreline town. He says one of the biggest challenges—and frustrations—is

not only getting funds from FEMA (the state only announced plans last month for hearings on how to allocate \$82.5 million in Sandy relief), but getting *enough* to rebuild.

"Your insurance is going to give you money to rebuild what you had," he says. "But if your home was built in the '60s, we've changed a lot of building codes. We're not going to let you build a 1960s home any more. We've updated our laws and regulations to make your home safer, better for the beach area. If your home had more than 50 percent damage, you're also now required to meet the new FEMA regulations—build it higher, raise it 14 feet above sea level, that type of thing—but [the government] isn't going to help you build to that level. The guidelines and numbers that they're using might work in Mississippi, but it doesn't work in Fairfield, Connecticut."

In addition to measures that homeowners have had to make to survive the Next Big Storm, shoreline municipalities are also trying to take what they've learned from the one-two punch of devastation to protect their coastal areas.

"You can't just build a wall to keep Long Island Sound out," says Dennis Schain, spokesman for the Connecticut Department of Energy and Environmental Protection [DEEP]. "In the end, seawalls are self-defeating. They're going to get overtopped, or the waves scour away at the sand and they collapse, or you're just pushing the wave action and energy to another place, so you may be protecting your property, but you're damaging your neighbor's."

The DEEP has been part of the effort to find better, long-term, environmentally friendly solutions to protecting the shoreline, such as nourishing beaches and sand dunes "because they're the best buffer," says Schain. "They ab-

(left) Jim and Bonnie DeLucia stand in front of their East Haven home, which they raised up on pilings and moved 10 feet back from the high tide line after Irene and Sandy caused massive damage. They have owned the house since 1946.

(right) Sean Devlin cleans up after masons had just finished the new pilings for his house on Cosey Beach in East Haven. Damage from Sandy has delayed his reconstruction for more than a year.

sorb a lot of water and wave action, and that's been demonstrated throughout the tri-state area. Places that had healthy beaches and sand dunes did much better than others during the storms."

Albis is chairman of the bipartisan Shoreline Preservation Task Force created in the wake of Irene to deal with coastal flooding, storms and sea level rise. Following public hearings around the state, the task force released a report that listed 37 recommendations ranging from streamlining the permit process for seawalls and updating building codes to providing low-interest loans to help property owners and providing better transparency of flood insurance policies.

"The main thing we got out of the task force was a raised level of public awareness," says Albis, who acknowledges that enacting all the recommendations is not fiscally practical. "It's tough because when you talk to folks about their top five issues, rarely do you hear 'extreme weather events' or 'climate change.' In many cases, they aren't aware of the options they have when it comes to protecting themselves along the shoreline."

Still, the Connecticut shoreline is in better shape this summer than it was two years ago.

"The general sense is that [after Irene] we responded quicker and smarter and more efficiently to Sandy," says Schain, pointing out that storm-preparation efforts continue to evolve—there are now regular emergency drills as well as other long-term plans, such as creating microgrids that would provide power for wastewater treatment plants or hospitals if the main electrical grid is compromised.

Ultimately, Schain says it comes down to "being prepared right now for the next storm, but also having an eye to the future to address changing conditions."

| R.B. |

PETER CASOLINO

| in brief |

Field of Dreams

This year marks the 99th that Bristol's venerable Muzzy Field has hosted baseball games and other sporting events. Since opening in 1914, the brick-walled ballpark has seen Hall-of-Famers Babe Ruth, Wade Boggs, Fred Lynn and Jim Rice grace its diamond as well as legendary NFL coach Vince Lombardi play in an exhibition football game. Plans are already underway to celebrate the field's 100th anniversary next July.



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New Chancellor

The Board of Regents for Higher Education—which oversees four state universities, 12 community colleges and Charter Oak College—unanimously approved Gregory Gray as its new president starting July 1. Gray, former chancellor of Riverside College in California who agreed to a three-year contract that will pay \$380,000 annually, steps in for former president Robert Kennedy, who resigned in 2012 after it came to light that he'd taken extended leave and approved significant staff raises without board authorization.



PETTY OFFICER 2ND CLASS JACQUA K. STONE

What's My Name?

While addressing graduating cadets during commencement at the U.S. Coast Guard Academy in May, U.S. Vice President Joe Biden mistakenly addressed Gov. Dannel Malloy—with whom he has worked extensively in the past few months on gun-control legislation—as "Gov. O'Malley." Martin O'Malley is the governor of Maryland, although at least he is a fellow Democrat.

Immaculate Anteater Conception?

A few months after seeing the rare birth of a giraffe, the LEO Zoological Conservation Center in Greenwich witnessed the surprise birth of Archie, a baby giant anteater, in April. Archie's mother, Armani, had not been kept with any male anteaters since giving birth last summer, so her unexpected delivery has zoo personnel baffled.



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Happy Trails

Have a special interest? Yup, there's a trail for that ...

Looking for things to do and places around the state to visit? Here are some of the official trails that are available to explore.

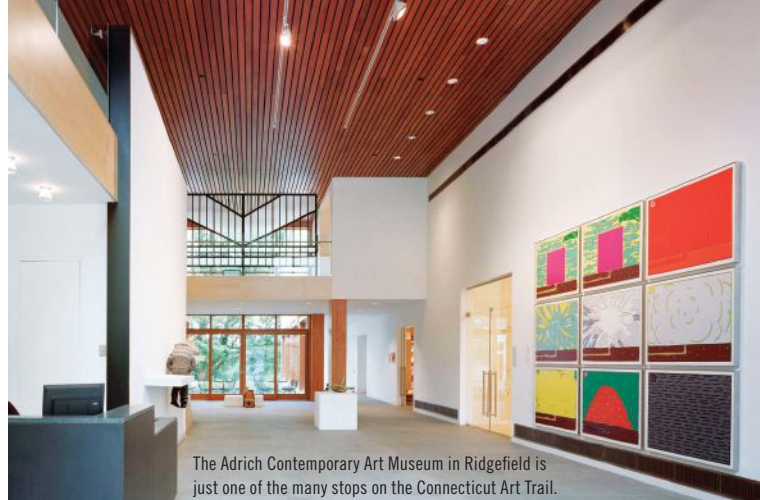
Connecticut Art Trail: Launched in 1995 as the Connecticut Impressionist Art Trail, it started expanding in 2005 and now includes 16 museums and historic sites that feature Impressionist works as well as modern art, European masterpieces and more. The trail ranges from pastoral spots such as the Florence Griswold Museum in Old Lyme to more urban facilities like Hartford's Wadsworth Atheneum. arttrail.org

Connecticut Freedom Trail: Founded in 1996 and dedicated to chronicling the history and accomplishments of Connecticut's African-Americans, the trail features more than 150 sites in 50 towns, including sites related to the *Amistad* slave ship incident and destinations along the Underground Railroad as well as historical houses, museums, monuments, cemeteries and other heritage locations. ctfreedomtrail.org

CT Wine Trail: Oenophiles are invited to "taste the adventure," and with 25 wineries on the trail, there's plenty to taste, from Litchfield Hills to the Quiet Corner to the Connecticut River Valley. Visitors are encouraged to get a Wine Trail passport, which can be stamped at each spot, and after a certain number of stamps, can be submitted for a chance to win prizes, including trips and wine. ctwine.com

CT Beer Trail: One of the newer trails, this one's dedicated to all things beer, including dozens of breweries, brew pubs, specialty beer bars and even home-brewing supply shops. The trail also sponsors brewfests, brewery bus tours, tastings and other beer-centric events. Trail Blazers Club members get to attend special beer-related events in addition to discounts and incentives at selected breweries and brew pubs. ctbeertrail.net

Connecticut Chocolate Trail: The "sweetest" trail in the state includes a dozen chocolatiers and chocolate artisans, including nationally known treat-makers Knipschildt Chocolatiers, Bridgewater Chocolates and Munson's Chocolates, plus local producers such as truffle-makers H. Mangels. Behind-the-scenes tours are available at many sites, plus events, tastings and plenty of heavenly chocolate to buy. ctvisit.com



The Adrich Contemporary Art Museum in Ridgefield is just one of the many stops on the Connecticut Art Trail.

CT Dino Trail: For a small state, Connecticut has a large amount of dinosaur-related history, which is showcased at a trio of destinations: Dinosaur State Park in Rocky Hill, where you can see actual fossilized tracks; the Yale Peabody Museum in New Haven, home to the enormous dinosaur skeletons; and Nature's Art: The Dinosaur Place in Oakdale, which has a dino-themed water park among its offerings. ctdinoart.com

Connecticut Women's Heritage Trail: Sponsored by the Connecticut Women's Hall of Fame, this trail features over a dozen sites dedicated to the contributions made by illustrious women to the state's history. Destinations include: The Prudence Crandall Museum in Canterbury, home of the State Heroine; the Harriet Beecher Stowe Center in Hartford, residence of the author of *Uncle Tom's Cabin*; and the Hill-Stead Museum, a magnificent mansion designed by Theodate Pope Riddle, one of the first female architects in the U.S. cwhf.org

The Washinton-Rochambeau Revolutionary Route: Tracing 120 miles of the path taken by Gen. George Washington and the Comte de Rochambeau through Connecticut during their march in 1781, our first national historic trail connects historical societies, museums, monuments and other Revolutionary War points of interest. Interpretive markers along the route—which can be driven—tell the story of the march. w3r-us.org

Connecticut Garden & Landscape Trail: For horticulture fans and those who love to stop and smell the roses, this trail covers numerous garden shops, greenhouses and landscape centers across the state as well as the fine public gardens and arboreturns. Passports for this trail can also be obtained, and for every 10 places visited, an entry will be made in a drawing for a \$10,000 dream landscape. ctgardenartail.com



Highway Robbery

The tax on gasoline in Connecticut is scheduled to go up to 8.1 percent on July 1, an increase of 16 percent or 4 cents per gallon, to what is already the fourth-highest fuel tax in the nation.

And So It Goes

Residents of the Captain's Cove section of Bridgeport recently welcomed the cast and film crew of the upcoming romantic comedy *And So It Goes*, including stars Diane Keaton, Michael Douglas and Frankie Valli, and director Rob Reiner. The production will be filming on location in the city through the middle of July.

Cindy's Nutmeg Roots?

Former supermodel Cindy Crawford was recently at the Connecticut State Library in Hartford filming a segment of the TLC show "Who Do You Think You Are?" The program traces the genealogy of various celebrities, and then reveals it to them while bringing them to various

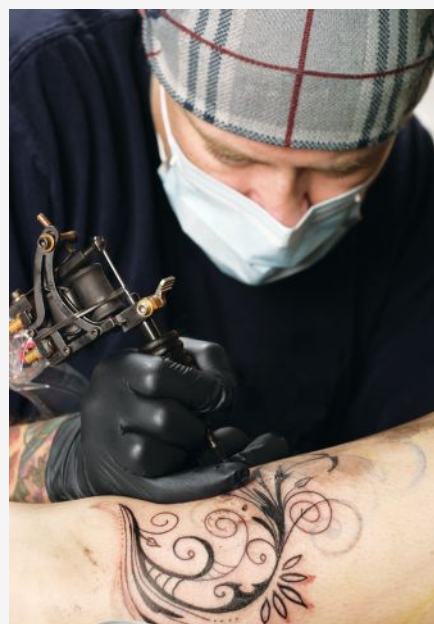
locations across the country. New episodes begin on July 23, although the date of the episode with Crawford wasn't available at press time.

In the Doghouse

According to the Danbury *News Times*, Danbury police charged resident Millard Reynolds with multiple crimes after he allegedly brought his sick dog to a local animal hospital and threatened the staff with a gun if they didn't immediately tend to the pet. The veterinary staff quickly complied, Reynolds put the gun in his car and no one was hurt, but sadly, the animal died.

Licensed to Ink

The state moved a step closer to drawing a new line for tattoo technicians when the General Assembly passed legislation requiring them to obtain a license to perform their art. The new regulations would require tat artists complete training and pass an exam as well as pay an initial \$250 to get an official license, which would need to be renewed every two years.



Hockey Haven

Editor's note: The following is an excerpt from Hockey Haven, a book about Yale and Quinnipiac's rise to the top of college hockey, co-authored by New Haven Register reporters Chip Malafronte and Jim Shelton. Readers can buy the book, available in hard cover, paperback and e-book, at connecticutmag.com/hockeybook.

After the Yale hockey team won its first national title in April, one of coach Keith Allain's first orders of business was expressing gratitude to Tim Taylor.

Taylor, Allain's former coach and mentor, and the winningest coach in Yale history, was gravely ill with cancer.

During a live ESPN interview in the moments after beating Quinnipiac, Allain got a chance to thank Taylor. And in the locker room before his extensive postgame media duties, Allain called Taylor's cell phone.

"He didn't answer, but I left him a nice message," Allain said.

But Allain had something more than a TV shout-out and voice mail message.

Taylor had been diagnosed with cancer two years earlier. He managed to stay intimately involved at the game's highest level through treatment, remission and eventual relapse. Three months earlier, he flew to Ufa, Russia, for the World Junior Championships, the most prestigious hockey tournament for the world's best players under age 20.

Taylor was USA Hockey's director of player personnel. Despite his illness, he watched with delight as the team he helped construct captured gold.

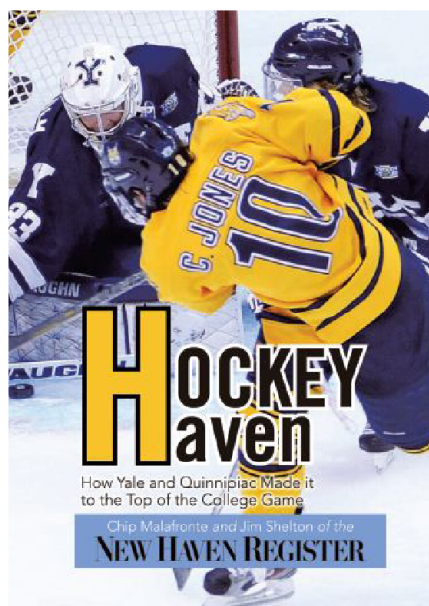
By April, though, Taylor had been admitted to Connecticut Hospice in Branford.

His relationship with Yale had been irrevocably damaged in 2006, when Yale administration wanted him to retire immediately after a string of losing seasons. Taylor, then 64 and with three decades of tenure at Yale, was open to retirement, but wanted one more season. He resigned under pressure.

Taylor had coached longer and won more games than any other coach in the century-old program. Humiliated, the proud and private man disassociated himself from the school.

Still, he remained close with Allain and kept close tabs on Yale hockey.

Allain, as Yale's freshman goaltender in 1976, helped secure Taylor's first career coaching victory in 1976. When Allain's playing days ended, Taylor not only persuaded him to get into coaching, but offered him a job as his assistant at Yale.



"I didn't really know what I wanted to do, and Tim called me up and said, 'I think you should come back and coach,'" Allain said. "The boost of confidence that gave me, I'm thinking, 'Geez, if Tim Taylor thinks I can coach, maybe I can coach.'"

Allain moved on from Yale to become an NHL assistant and, like Taylor, got heavily involved with USA Hockey. In 2001, he was named head coach for the U.S. National Junior Team. He asked Taylor to be his assistant. When Taylor was forced out at Yale, Allain consulted with his mentor before interviewing.

The relationship between the two was on solid ground. Taylor was able to follow the NCAA tournament action from Hospice, enjoying the moment with family.

Shortly after Andrew Miller's overtime goal against UMass-Lowell in the semifinal sent Yale to the national championship game, Taylor's wife, Diana Cooke, sent an email to Allain in Pittsburgh.

"I remember the quote," Allain said. "She said Tim was 'over-the-moon' happy with our team and what we were doing."

The day after returning from Pittsburgh, Allain and assistant coaches Red Gendron and Dan Muse drove to visit Taylor in hospice. They brought along the NCAA championship trophy. Taylor held the trophy, even posed for pictures.

Allain's father had died in Worcester, Mass., after the first weekend of the season in late October. His father-in-law in Sweden passed just days before the start of the Frozen Four.

Allain soaked up every moment of that final visit with Taylor.

"It was a great thrill to see him with the trophy," Allain said. "It meant a lot to all of us."

Taylor died less than two weeks later at age 71. The Yale hockey family mourned. But the realization that Taylor had seen and enjoyed the national championship was comforting to a generation of former Bulldogs.



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Stepping Out

1. During the **Hispanic Leadership Recognition Dinner**, at Amarante's Sea Cliff Restaurant in New Haven, awards were given to (l-r): Feny Taylor, president of the board of directors of the National Hispanic Heritage Organization Inc.; Elvin Quintero, New Haven police officer; Dr. Mario Garcia, director of New Haven Public Health; Ambassador Oscar Padilla Lam, New York's Consul General of Guatemala; Frances Padilla, president of the Universal Health Care Foundation of Connecticut; Diego Quintero, New Haven police officer; and Thomas Reyes, who accepted an award on behalf of his father, Thomas Reyes, of the Connecticut Hispanic Democratic Caucus. *(photo by Peter Casolino/New Haven Register)*
2. Tenor saxophonist David Sánchez, of the jazz ensemble Ninety Miles, blows hot at Asylum Hill Congregational Church of Hartford's **Camp Courant** benefit, which raised more than \$5,000 for the oldest and largest kids' summer program in the U.S. *(photo by Steve Sussman)*
3. 2013 NAACP Business Award winner Fitz G. Walker Jr. (center) poses with Greater New Haven Branch NAACP President James Rawlings and Chair Doris Dumas at the organization's **Freedom Fund Dinner**, held at New Haven's Omni Hotel. *(photo by Peter Casolino/New Haven Register)*
4. *New Haven Register* Community Engagement Editor Shahid Abdul-Karim and his wife In'Naam enjoy the Freedom Fund Dinner. *(photo by Peter Casolino/New Haven Register)*
5. The Beatles tribute band GetBackNY provided the soundtrack for the Stratford Library Board of Trustees gala "**All You Need Is Love**," which raised \$13,000 for the library's book collection. Tripping out to the groove are (l-r) Greg Nolle ("George"), Stratford Library board member Robyn Proto, Mark Ehmann ("Paul"), library director Barbara Blossveren, Dave Pal ("John"), library board president Doreen Jaekle and Mike Streeto ("Ringo"). *(photo by Jim Duffy)*



6. Toasting the Connecticut Division of the American Liver Foundation (ALF) at **Flavors of Connecticut** are (l-r) Prasad Chirnomula, owner/executive chef of Future Food Group, and Dr. Robert Leventhal, managing partner at Naugatuck Valley Gastroenterology Consultants. Hosted by Southington's Aqua Turf Club, the gala raised funds for the ALF's research, education and advocacy efforts. (photo by Tom and Lisa Cuchara/BREA Photos)



7. Taking a breather at the **First Niagara Free Lesson**, which promotes fitness for children, are (l-r) Jill Spinetti, president and CEO of the Governor's Prevention Partnership (GPP), and pro tennis player Taylor Townsend, 17, who in 2012 became the first American in 30 years to hold the No. 1 world ranking for junior girls. The New Haven Open and the GPP—an organization that sponsors mentoring as a way to improve the lives of Connecticut's kids—collaborated on this year's event, which brought out more than 300 city youths for an introductory tennis clinic and talk by Townsend. (photo by Allison Ursitti/Duby McDowell Communications)



8. (L-r) Chris Hill of New Haven and his son Dave, of East Harwich, Mass., prepare meatballs with dipping sauces for **Men Who Cook**, a benefit held at Ansonia's Warsaw Park. Sixty volunteer "chefs" from the local community made specialties for 600 hungry guests; proceeds funded the programs of Derby's TEAM Inc., which seeks to improve the lives of the region's economically vulnerable families. (photo by Fred Ortoli)



9. John Coscia of Derby shows off his red velvet cupcakes at **Men Who Cook**. (photo by Fred Ortoli)



10. Making the Lyman Allyn Museum's **Gallivant** glow are museum trustee Dr. Sandy Lieber and his wife, Curly. Guests at the New London event enjoyed a gallery stroll with cocktails, hors d'oeuvres and a silent auction of fab getaways before sitting down to a dinner catered by North Stonington's A Thyme to Cook. (photo by Angela Jean Photography)

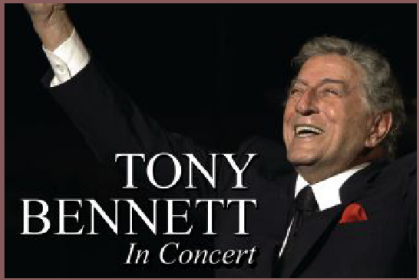
11. Joe Bouchard of the rock band Blue Öyster Cult—seen here with Joni Gage, an instructor at the Community Music School of Centerbrook—brought "more cowbell" to **The Pearl Twirl: A Swellegant Affair**, held at the Lyme Art Association. The benefit raised \$55,000 to support the school's music scholarships, music therapy services and community-outreach programs. (photo by Joan Levy Hepburn)





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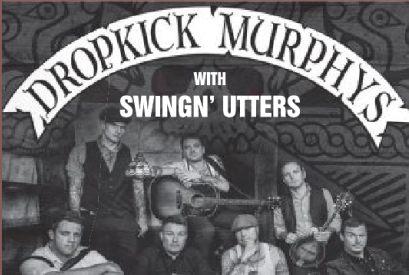
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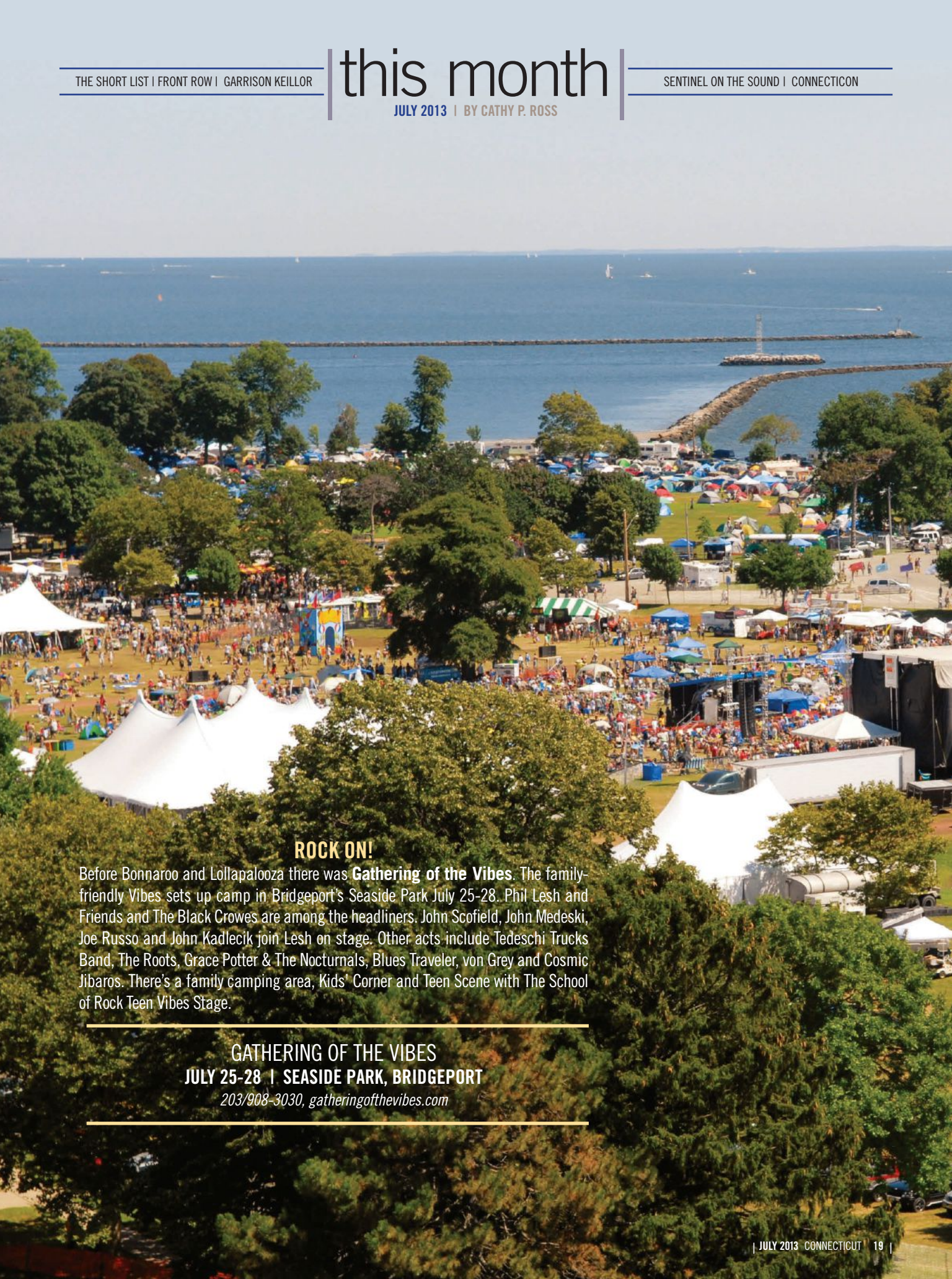
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JULY 2013 | BY CATHY P. ROSS



ROCK ON!

Before Bonnaroo and Lollapalooza there was **Gathering of the Vibes**. The family-friendly Vibes sets up camp in Bridgeport's Seaside Park July 25-28. Phil Lesh and Friends and The Black Crowes are among the headliners. John Scofield, John Medeski, Joe Russo and John Kadlecik join Lesh on stage. Other acts include Tedeschi Trucks Band, The Roots, Grace Potter & The Nocturnals, Blues Traveler, von Grey and Cosmic Jibaros. There's a family camping area, Kids' Corner and Teen Scene with The School of Rock Teen Vibes Stage.

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this month | the short list

BACCHANALIA

Oenophiles will be making the annual pilgrimage to the Goshen Fairgrounds for a sampling of Connecticut-made wines July 27-28 at the **Connecticut Wine Festival**. Along with fine wines, revelers can also sample locally made food, take wine classes, shop for artisanal crafts and enjoy live music. *Tickets \$25 in advance at participating wineries, by phone or online; \$30 at the door. Guests under 21 and designated drivers may attend for a discounted admission price of \$10. 860/677-5467, ctwine.com.*



◀ CRAFTACULAR

The Guilford Art Center's **Craft Expo 2013**—one of the best crafts shows anywhere—lives up the Guilford Green July 18-21. Known for its broad spectrum of high-caliber original work, the annual juried show draws thousands of visitors each year. First-time and returning exhibitors, 175 in all, will display traditional and contemporary decorative and functional art in all media, including ceramics, glass, jewelry (a ring by Barbara Cieslicki, above), fiber, wood, painting and more. Browsers take note: A selection of work by exhibiting artists will also be auctioned to support classes offered at the center. 203/453-5947, guilfordartcenter.org.

JAZZ STANDARD

The **Greater Hartford Festival of Jazz** swings in Bushnell Park July 19-21 with Ed Byrnes Latin Jazz Evolution and Arturo Sandoval opening the festival. Other featured artists include Ace Livingston, the New Urban Jazz Party (with Bob Baldwin, Walter Beasley, Tom Browne and Eric Darius) and Toscha Comeaux and Steve Davis. On Sunday, Ross Tucker's Hot Cat Dixieland Jazz Band performs at Christ Church Cathedral's 10 a.m. Mass, and *Passing the Torch: 3 Generations* brings elders, current and up-and-coming musicians together to close out the festival. *Rain or shine. Admission is free. 860/727-0050, hartfordjazz.com.*



▲ MELISSA EXPLAINS IT ALL

"Melissa & Joey" star **Melissa Joan Hart** takes a break from her hit TV show to participate in a benefit for the *Script in Hand* play-reading series at Westport Country Playhouse. Hart, who recently moved to Westport, is featured in a reading of the romantic comedy *Any Wednesday* by Muriel Resnik on July 29. A businessman's efforts to balance life with a wife and a mistress lead to mistaken identities. Chaos ensues when an irate victim of his shady business practices enters into the mix. A meet-and-greet with the cast follows. *Tickets \$25 to \$100. 203/227-4177, westportplayhouse.org.*

FIELD OF DREAMS

Nearly half a million sunflowers will be in bloom at Buttonwood Farm (also known for its delicious homemade ice cream) in Griswold for the Make-A-Wish Foundation of Connecticut's "**Sunflowers for Wishes**" fundraiser July 22-28. Survey the flowers in the fields on a tractor-drawn hayride before they're all gathered up and made into bouquets, which will be sold for \$5 each to help grant the wishes of children battling life-threatening medical conditions. And be sure to get a collectible sunflower T-shirt (the design changes each year). 860/376-4081, sunflowersforwishes.com.

See July 2013 calendar listings at connecticutmag.com/calendar

| this month | front row

Musical omnivore **Lyle Lovett**, 55, has released 14 albums in the last 27 years, and along the way won four Grammy Awards. While his original music typically incorporates elements of country, swing, jazz, folk, gospel, rock and blues, his latest album, *Release Me*, is largely devoted to covers he loves to play live—such as Jesse Winchester’s “Isn’t That So” and Michael Franks’ “White Boy Lost in the Blues”—and marks the end of his long contract with the Curb/Universal label. He’s been touring behind it since February, and this month, he and his acoustic band (featuring drummer Russ Kunkel, bassist Viktor Krauss, fiddler Luke Bulla and guitarist/mandolin player Keith Sewell) come to the Ridgefield Playhouse to celebrate the theater’s summer gala.

On being a road warrior: “I play 100 to 120 dates a year. I’ve been very fortunate over the years to work with really talented people, so when we gear up and go out on the road, I always look forward to it. I’ve always encouraged the musicians I perform with to be spontaneous and improvise, which makes what we do onstage challenging and fun. We’ve never set in stone what’s going to happen on any given night.”

On being named Texas State Musician: “The Texas Council on the Arts meets every two years to name a poet laureate, state visual artists—both two-dimensional and three-dimensional—and a state musician. It’s a great honor, all designed to lobby the state legislature for funding for the arts in schools.”

On songs he wishes he had written: “Most of them. It’s easy to like a good one. Every song I’ve recorded that somebody else has written is a song I admire greatly. Take ‘Release Me.’ That’s just such a wonderful lyric, and melody and rhythm. It’s a great, concise song, and one I’ve listened to my whole life. But it’s the only one on this album that I haven’t been playing for years.”

On why he *hasn’t* been playing ‘Release Me’ for years: “I came up playing the acoustic rooms, the songwriter rooms, the original music rooms. If instead I’d been playing the Texas dance halls, it would have been a staple of my act. My parents used to love to dance. They both worked, and so they would take me with them to do whatever they did on the weekends, because we spent so much time apart during the week. So I went to the dances with them a lot, where there was always a live band playing that song.”

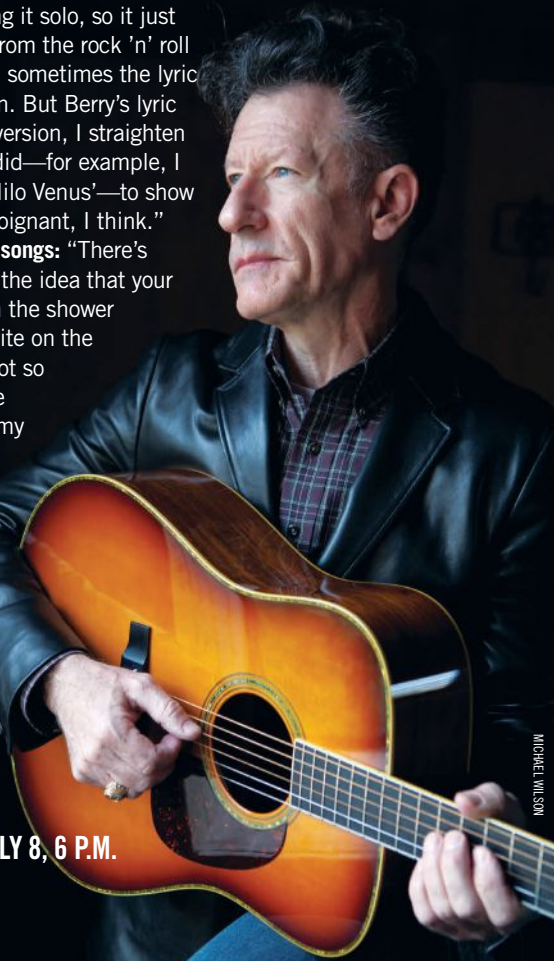
On how he came up with the slowed-down version of Chuck Berry’s ‘Brown Eyed Handsome Man’: “I learned that song back in 1976, and just sort

of learned it that way. I was playing it solo, so it just seemed appropriate to change it from the rock ‘n’ roll version. In an uptempo rock song, sometimes the lyric is obscured by the instrumentation. But Berry’s lyric on this song is really neat. In my version, I straighten out some of the twists he always did—for example, I say ‘Venus de Milo’ rather than ‘Milo Venus’—to show how serious it is. It’s poetic and poignant, I think.”

On when it’s best for him to write songs: “There’s actually scientific data to support the idea that your creativity is greater when you’re in the shower [laughs]. I do find it difficult to write on the road. I think any time my day is not so full is best. There has to be a little peace and quiet, time to pick up my guitar and just play around, that’s really the essential thing. I do better early in the morning before the business day starts, or even late at night. But I’m actually more of a morning person when I’m not on the road.” | P.6 |

For our full Q&A with Lyle Lovett, visit connecticutmag.com.

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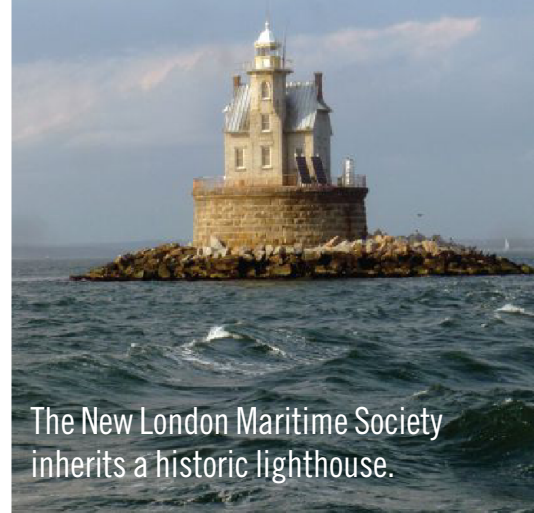
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Sentinel on the Sound



The New London Maritime Society inherits a historic lighthouse.

Race Rock Light is one of the most fascinating lighthouses on the North Atlantic Coast, and it's about to change hands. Located across from New London Harbor, Race Rock sits on a reef at the west end of Fishers Island at the mouth of The Race on the eastern end of Long Island Sound. Currents here are so treacherous that the lighthouse itself has been the site of numerous shipwrecks claiming many lives. Lore has it that the lighthouse is haunted—even members of the U.S. Coast Guard have reported hearing screams there—and it has been investigated by TV's "Ghost Hunters."

So who would want a lighthouse with such a troubled history? The New London Maritime Society (based at the Custom House Maritime Museum), for one. On June 27 the National Park Service announced at a ceremony attended by Secretary of the Interior Sally Jewell that Race Rock Light would be given outright to the group so long as it agreed to make the lighthouse accessible to the public.

"We're stewards of the light," says NLMS director Susan Tamulevich, "and we've already planned special excursions to Fishers Island that include a stop at the Ferguson Museum exhibit *Race Rock Light* and lunch at the Pequot Inn." "**Sentinels on the Sound: Summer Lighthouse Saturdays**" runs for 10 weeks beginning July 6. The event kicks off with a party at New London's Waterfront Park.

Note: No tours are scheduled for July 13 due to "SailFest," where a new USPS postage stamp featuring another lighthouse, New London Harbor Light, will be released. Visit the website for a schedule of lighthouse-related events, which run through Sept. 7. 860/447-2501, nlmaritimesociety.org. | C.P.R. |

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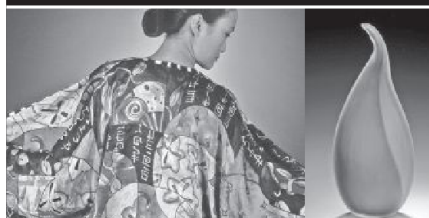
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Family Fun

It's summer vacation and kids get antsy. Think of it as an opportunity to get out and explore some fun and educational exhibits.



When the kids say they're bored, it's time to get them out of the house. But you don't have to go too far to find some fun. Here are a few suggestions:

Check out **Lorikeets** at The Maritime Aquarium at Norwalk. The exhibit includes almost a dozen varieties of these colorful medium-sized parrots, which are native to the South Pacific. These little birds feed on the nectars of blossoms and fruits in their natural habitat of rainforests and woodlands. But you can buy a cup of nectar right at the exhibit and the birds will sip it out of your hand with their bristled tongues, or they'll land on your arm (a crowd of birds delighted this young fan, *left*) or even your head to get some of the sweet treat. Anyone who prefers to keep a distance may view the lorikeets from outside the aviary. The exhibit runs through Sept. 2 in the Aquarium's riverfront courtyard. (203/852-0700, maritimeaquarium.org.)

Have you seen or heard any cicadas recently? If you haven't, you soon will. They've been coming out of the woods of south-central Connecticut since the end of May. Learn all about these fascinating insects in **Return of the 17-Year Cicadas** at the Yale

Peabody Museum of Natural History in New Haven. The exhibit features a timeline of Yale's involvement in the study of the phenomenon going back to 1843. See live cicadas in terrariums and watch a video of cicadas emerging from their nests, through Sept. 3. Also at the Peabody: **Echoes of Egypt: Conjuring the Land of Pharaohs** through Jan. 4. Learn about hieroglyphs, see real mummies (including a cat mummy, *below*) and a "mummy unwrapping" from the Bar-num Museum. There's also a display of Egyptian artifacts from the Yale Babylonian Collection. (203/432-5050, peabody.yale.edu.)

MathAlive! at the Connecticut Science Center in Hartford provides a mix of hands-on activities, challenges and games to demonstrate the part math plays in video games, sports, design, music and robotics. Learn how skaters, engineers and musicians use math in their work, and how integral it is to the way we live. Through Sept. 1. (860/724-3623, ctsciencecenter.org) | C.P.R. |



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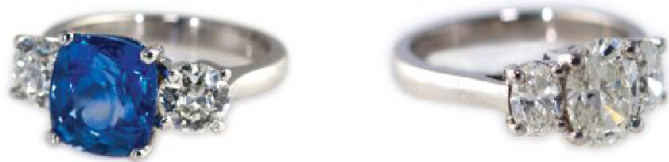
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ERIK HAGEMESS

On Second Thought . . .

Reports of Garrison Keillor's retirement have been greatly exaggerated.

In 2011 at 68, radio host **Garrison Keillor** announced to the *AARP Bulletin* that he would be retiring in the spring of 2013. "When I was younger, I was all in favor of it, and now that I'm at that age, I'm not sure," he said. "I sure don't want to make a fool of myself and be singing romantic duets with 25-year-old women when I'm 75. But on the other hand, it's so much fun. And in radio, the lighting is right." Do you detect a bit of hedging? Sure enough, Keillor had a change of heart, and is still going strong. He continues to do "A Prairie Home Companion" every week, and this summer he's taking the show on the road from coast to coast.

Keillor began his career at Minnesota Public Radio in 1969; and in July of 1974, he hosted the first broadcast of "A Prairie Home Companion," a satire about life in his fictional boyhood home of Lake Wobegon, Minn. The folksy show's cast of oddball characters, skits and Keillor's captivating storytelling garnered an adoring cultlike following with 4 million listeners still tuning in to more than 600 stations every Saturday night. Keillor also reaches almost a million listeners a day via poetry readings on "The Writer's Almanac."

The "Radio Romance Tour" stops at Ives Concert Park on July 25 with Keillor and a full cast in tow. He describes it as "two hours of duet singing, absurd improv with sound effects, Guy Noir Private Eye, poetry, outright foolishness, and, the News from Lake Wobegon," of course.

| C.P.R. |

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U.S. Poet Laureate (2001-2003) Billy Collins declared the **Sunken Garden Poetry Festival** to be "a cultural phenomenon" when he

performed there in 1999. Now in its 21st year, the festival is as popular as ever. On July 10, Carolyn Forché and Mary Jo Firth Gillett perform in the garden at the Hill-Stead Museum, accompanied by conga drummer Abu Alvin Carter Sr. and multi-instrumentalist Jim Merck. Then on July 24, Richard Blanco (he read his work at President Obama's inauguration this year) performs with musical accompaniment by Martin Hayes. And Billy Collins returns on Aug. 7. To attend a special dinner with Collins, call or visit the website. | C.P.R. |



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Now in its 10th year, the multigenre pop culture convention boasts top-of-the-line guests, cosplay contests, games of all kinds, and enough dealers to fill the Connecticut Convention Center. Featured guests this year include Marina Sirtis (*left*) of "Star Trek: The Next Generation" fame and cast members from Syfy's acclaimed "Battlestar Galactica" remake. It's enough to make even a Klingon smile.

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| this month | music



"Concerts with a View" at the Hotchkiss School are held in its acoustically stunning Katherine M. Elfers Hall overlooking the Litchfield Hills and Lake Wononscopomuc. Inset: The Shanghai String Quartet.

Sounds of Summer

The longstanding tradition of summer chamber music in Northwest Connecticut is one of the season's hottest tickets.

Chamber music has long been a summer staple in Northwestern Connecticut, one that draws thousands from across the country each season. Music Mountain in Falls Village and Yale School of Music's Norfolk Chamber Music Festival have been thrilling fans for nearly a century. But credit for this musical bounty must go to the visionaries who first fostered musical education in the region.

Jacques Gordon established **Music Mountain** in 1930 as a home for his own Gordon String Quartet with a mission to provide teaching programs for other string musicians. The festival's been going strong ever since, attracting acclaimed groups and soloists for its 16-concert Sunday afternoon chamber music series, Saturday evening jazz concerts and Friday evenings of Baroque music. This season, concerts run each weekend through Sept. 8. Concerts are also streamed online. (860/824-7126, musicmountain.org)

The **Norfolk Chamber Music Festival** began in 1899, when founders Ellen Battell Stoeckel and her husband Carl Stoeckel began hosting concerts in their Norfolk home. Seven years later, the couple hired local architect E.K. Rossiter to build the Music Shed. Battell Stoeckel willed the property to Yale, and in 1941 the Yale School of Music made it its

summer home. At the heart of this festival is its six-week chamber music session for emerging professional instrumentalists. Concerts are presented Friday and Saturday nights July 5 through Aug. 17. The Emerson, Jasper and Artis quartets are featured players this season. (860/542-3000, music.yale.edu)

Taking a cue from these venerable institutions, the Hotchkiss School in Lakeville has given new meaning to the term "summer school." This elite boarding school isn't concerned with remedial classes—students come to attend the **Summer Portals Chamber Music Program** under the direction of Marvin Chen. The brightest young talents in violin, viola and cello (ages 12 to 15) are mentored by visiting quartets in a residency that culminates in a series of weekend performances open to the public.

Hotchkiss celebrates the 10th anniversary of its "**Concerts with a View**" series on July 5 with a reception and a concert by The Shanghai Quartet (the group had a cameo playing Bartok's String Quartet No. 4 in Woody Allen's *Melinda and Melinda*). The group returns July 6 with violinist Ida Kavafian. The Brentano Quartet (appeared in the film *The Late Quartet*) performs July 12 & 13. Admission is free. (860/435-3775, hotchkissportals.org). | C.P.R. |

Skin-Deep

NEW LABELING LAWS, DILIGENCE—AND COMMON SENSE—CAN HELP PART THE CLOUDS IN OUR BEWILDERMENT OVER SUNSCREEN

BY MARIA LaPIANA

Being equal opportunity sun worshippers at our house, we have lots of sunscreen around. You'll find everything from sweet coconut-fragranced lotions labeled SPF 4 (why bother?) to numerous SPF 30 products, sports creams, gélées—even a Bullfrog SPF 50 that promises “waterproof and sweatproof UVA/UVB protection with one application.”

So I saw red (literally) when my son returned home from fishing recently with a crisp crimson nose, neck and back. “I put sunscreen on before I left,” he swore, failing to mention that he'd left six hours ago, and since gone swimming twice.

Pharmacist Rick Carbray sees it all the time. Teenagers who shop at his Apex Pharmacy in Hamden aren't thinking of ways to keep sunburn at bay; instead they “gravitate toward the bronzers and the sun oils,” he says. “Young people think they're immortal, that sun damage will take years and years. In fact one of my employees came in this week with sun poisoning. He'd fallen asleep at the beach with no sunscreen on at all. They just don't get it.”

It seems like a no-brainer: Sunscreen screens your skin from the sun, protecting you from burns now, and potentially from signs of aging or even skin cancer later.

But if it were as simple as that, sunscreen advice wouldn't be such a perennial favorite in the news. And the FDA might not have had to step in because we've been scammed by sunscreen labels for years (see box on new labeling law on next page). Although dermatologists have long promoted sunscreen use, and parents slather kids with the stuff all summer long, skin cancer rates are still on the rise. What are we missing?

To find out, we went to one of the country's leading experts: Dr. David J. Leffell, chief of

dermatologic surgery at the Yale School of Medicine. In 1996, Leffell and his colleagues discovered PTCH, the gene for skin cancer.

“Sunscreen is interesting,” he says. “It's FDA-regulated, it's safe and it works. The real question is whether the public understands how it works. I believe that the simpler the label the better.”

Referencing the new FDA rules, Leffell said that “SPF 30 is the best protection available,” so it makes no sense to boast that a product has an SPF of anything higher. Manufacturers that lay claim to sunscreens with an SPF of 50 or even higher, are pretty much just making it up.

A little background: SPF stands for “sun protection factor.” In the past, sunscreens with a high SPF were formulated to protect people from sunburn caused by ultraviolet B (UVB) rays. They didn't necessarily offer protection from ultraviolet A (UVA) rays, which have been associated with aging and skin damage. It is UVA rays that are believed to cause skin cancer.

Understanding that can go a long way toward helping people choose (and use) an effective sunscreen. Leffell says there are several important points to consider:

“Always look for a label that says a product offers ‘broad spectrum’ protection, meaning it protects against both kinds of UV rays,” he says. If a label claims a product is “waterproof,” don't believe it. After swimming or perspiring, you should always reapply sunscreen, regardless of what the label suggests. And don't think you are good to go if you applied a moisturizer or foundation that promises UV protection. “Those products do not take the place of sunscreen,” says Leffell.

Because sunscreen is by itself not a “magic

bullet,” the doctor advises you make sunscreen only part of a “total protection program.”

“Keep in mind that you can't see, hear, taste or smell UV rays,” says Leffell. “They're out there even on cloudy days,” so take precautions all year long. “And always be aware of the UV index. It's published in the news and online; there's an app that will tell you the UV index of your current location—and you can even set reminders to reapply sunscreen.”

Avoid the sun during peak hours, generally between 10 a.m. and 3 p.m., which is prime time for exposure to damaging rays. Wear protective clothing. “A white T-shirt provides an SPF of no more than four to six, which is virtually meaningless,” he says. “A tight weave, and dark fabrics protect far better. You can even buy clothing now that is rated for ultraviolet protection.

“Remember that no matter your age, sunscreen actually can prevent some of the changes that lead to the appearance of aging,” he says. “A woman in her 50s will live to at least 85, statistically, so it's never too late.”

Leffell allows it's not easy to convince teenagers to use sunscreen, when bronze skin is “in.” “What we really need is a ban on tanning parlors,” he says. “It's teenage girls who use them, and I see so many young women with skin cancer now. It's something we never used to see. I'm amazed . . . no matter how many times we send out the message.”

The Connecticut General Assembly passed a new law in May banning children under 17 from using indoor tanning beds.

“Applying sunscreen is something you have to start instilling in your children at a very young age,” says Leffell. “Think of it like brushing your teeth or putting on seatbelts. Before long, your children will start reminding *you* to do it.”

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| healthy living | skin deep

New Labeling Law

Connecticut U.S. Senator Richard Blumenthal (D) recently joined other lawmakers and health professionals who, while applauding the agency's earlier efforts, urged the U.S. Food and Drug Administration (FDA) to take additional measures regarding the "accuracy of sun protection factor labeling." The agency rolled out new requirements this year. In brief, the new law stipulates that:

Sunscreens that promise "broad spectrum" protection must block both UVA and UVB rays.

Sunscreens with SPF ratings under 15 must display a warning that the product has not been shown to help prevent skin cancer or early skin aging. Non-broad spectrum sunscreens and those with an SPF value between 2 and 14 can only claim to help prevent sunburn.

Manufacturers may not label sunscreens as "waterproof" or "sweat-proof," or identify their products as "sunblocks," because these claims overstate their effectiveness.

Water-resistance claims must be proven. Labels must indicate whether a product remains effective for 40 minutes or 80 minutes while swimming or sweating, based on standard testing.

Sunscreens cannot claim to provide protection immediately after application or for more than two hours without reapplication without submitting data to prove it.

There's an App for That

The MyUV Alert™ app by COPPERTONE® can tell you the local UV index for your current location, as well as weather forecasts, for ease in planning outdoor activities.

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Follow Directions for Best Results

From the American Academy of Dermatology comes this advice on how to properly apply sunscreen:

- Apply product generously before going outdoors. It takes 15 minutes or so for your skin to absorb sunscreen, so if you wait until you are in the sun, your unprotected skin may burn.
- Don't be stingy. It takes approximately one ounce of sunscreen to fully cover all exposed areas of an adult's body.
- Apply sunscreen to all bare skin and rub it in thoroughly. Remember your neck, face, ears, tops of your feet and legs. For hard-to-reach areas like your back, ask for help.
- If you have thinning hair, apply sunscreen to your scalp—or wear a wide-brimmed hat. (A hat is good idea even if your hair isn't thinning.)
- To protect your lips, apply a lip balm with a SPF of at least 15.
- Remember that no sunscreen is waterproof. Reapply it at least every two hours to remain protected and immediately after swimming.



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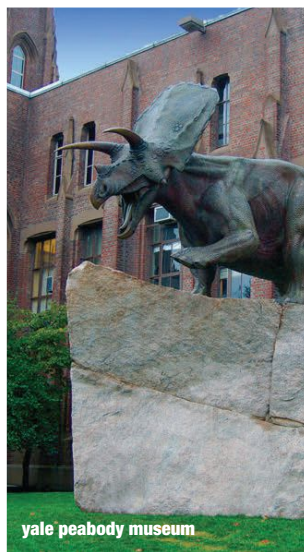
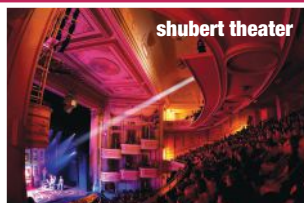
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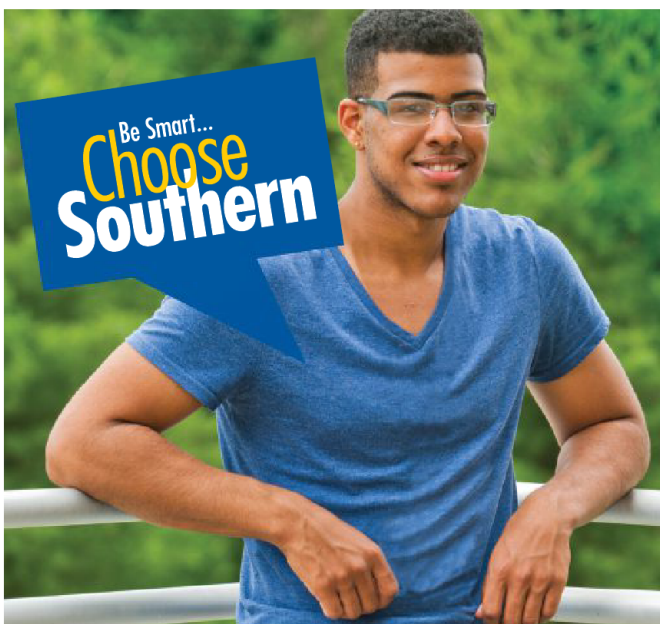
New Haven offers everything that any urban explorer looks for—arts, culture, history, educational opportunities, great food and amazing shopping.

New Haven has it all: history, architecture, superlative medical facilities, museums, theaters, universities and a noteworthy dining scene. Most of the city's major attractions, landmarks and restaurants are concentrated in an easy-to-walk downtown area. That's a plus for time-constrained visitors who hope to catch as many of the sights as possible plus enjoy a leisurely meal.

Every day brings a multitude of opportunities for viewing the city in a different light. For a dose of culture, New Haven boasts three premier theaters—Long Wharf, Yale Repertory and The Shubert. You can also find family-friendly institutions such as the Yale Peabody Museum of National History, which provides educational enlightenment for all ages, or Yale's pair of world-class art galleries. The Yale University Art Gallery recently underwent a major expansion that doubled its space, giving it plenty of room to showcase its permanent collection of African, American, Asian, European and Indo-Pacific art. Just across Chapel Street, the Yale Center for British Art, boasts the largest collection of British art outside of the United Kingdom, including works by John Constable, J.M.W. Turner, Sir Joshua Reynolds and William Blake.

The jewel of the downtown area is the 16-acre New Haven Green, designated a Na-

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tional Historic Landmark in 1970. Home to three early 19th-century churches, each representing a different architectural style, the parklike setting welcomes walkers and provides the city's working class with a lunch-hour haven, and often serves as a concert hall under the stars.

For the serious shopper, the streets of downtown beckon with a something-for-everyone mix of boutiques, locally owned businesses and national chain stores. **The Shops at Yale** (theshopsatyale.com) are, in the words of the New York Times, "A vibrant neighborhood of shops, theaters and restaurants." With over 50 unique storefronts lining historic Chapel Street and Broadway—including retailers such as Alex and Ani, Urban Outfitters, J. Crew and Apple—they offer everything from apparel and jewelry to books, computers and shoes, so there is something that will fit everyone's style and budget.

The Shops at Yale also offer over two dozen eateries including some of the finest dining in Connecticut—Heirloom at The Study at Yale, Pacifico, Oaxaca Kitchen, Basta Trattoria and Union League Café. For lighter fare, you might try Claire's Corner Copia, The Educated Burgher, Ivy Noodle, Sushi on Chapel or Ashley's Ice Cream. Also among your options is the state's second Shake Shack, which opened last September. So when you head downtown, make sure to bring your appetite.

New Haven also is home to seven

universities and colleges whose students add to the energy of downtown life. **Albertus Magnus College** (albertus.edu) has called New Haven home since its founding in 1925. It offers 50 undergraduate majors, establishing a foundation of academic excellence that fosters lifelong learning. The college's parklike campus is vibrant year-round with a wide range of summer classes for visiting and enrolled students. Student housing includes traditional dorms and turn-of-the-century mansions. Learning continues with master's and accelerated degree programs for working adults at the main campus and satellite locations.

The academic and social environment at **Southern Connecticut State University** (southernct.edu) encourages students to discover who they are, who they want to be and how to realize their dreams. The student body represents diverse ethnic and socioeconomic groups, 30 states and various nations. This public university offers 114 undergraduate and graduate programs, fascinating internships, unique research opportunities, a dedicated faculty, a long tradition of athletic excellence and an energetic campus. ■



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ISABEL CHENOWETH

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THE POWER & THE INFAMY

Sex abuse, money and lies—the inglorious fall of Father Maciel and the Legion of Christ.

BY TOM CONNOR

ONE OF THE GREAT FALLACIES WITHIN THE ROMAN CATHOLIC CHURCH in the late-20th and early-21st centuries has been that the abuse of minors by the clergy was an American issue, with lawsuits brought by a litigious society and sensationalized by the American media. Another belief among church officials has been that Vatican II and homosexuals in the seminaries were to blame for the scandal. Some believed that it was Satan's work. Yet others charged that the young victims themselves were at fault for seducing priests.

But perhaps the greatest fallacy has been the belief by the Church's hierarchy that if enough money was shelled out to pay off victims—an estimated \$3 billion so far in the United States alone, according to Bishop Accountability, a nonprofit organization that documents clergy sexual-abuse cases—and enough apologies were finally uttered, the problem would go away.

Not so. Not for the estimated tens of thousands of victims throughout the United States, Canada and Europe, and especially not for the victims of Marcial Maciel Degollado—known to his followers and victims simply as Father Maciel—the charismatic and powerful founder of the Legion of Christ, the secretive religious order headquartered in Cheshire, Conn.



For many of these men—former novitiates and seminarians, among others who spent years under Rev. Maciel's spell—the apologies have come a half-century too late, with little to no compensation for the abuses they suffered and no end to the suffering.

This summer in Superior Court in New Haven, two victims—Jose Raul Gonzalez Lara, 33, and his stepbrother, Omar, 37—are continuing to seek recompense for the sins of the father. Literally: Raul is the illegitimate son of Maciel, who Raul claims repeatedly abused both boys while he led an international religious order, lived out of wedlock with one woman and fathered a daughter with a second, and was a morphine addict—yet won both protection from the Vatican and praise from the late Pope John Paul II, who called him “an efficacious leader of youth.”

Their civil suit, which began in 2010, shows no signs of being settled anytime soon: As the Bridgeport and Hartford dioceses have done in the past when confronted with sexual-abuse cases, the legion has caused delays in the discovery phase of the New Haven case, according to the plaintiffs' attorneys, forcing them to translate documents into Italian and to appeal to The Hague for documents they need. At stake is millions of dollars. The religious order is believed to be worth billions.

“The legion is fighting the disclosure of the files that they have very hard,” says Minneapolis attorney Jeff Anderson, who since 1983 has handled close to 3,000 sexual-abuse cases involving the Catholic Church. Anderson is co-representing Maciel's sons with New Haven attorney Joel Faxon.

A long line of Maciel's alleged victims, stretching back to the 1950s and from Mexico to Spain, will be awaiting the outcome of the New Haven trial, tentatively scheduled for sometime in 2014.

TWISTED

The story of Maciel and the Legion of Christ (also known as the Legionaries of Christ) is a long and twisted tale of lust for many things—wealth, power, drugs, youth—but also for control over his and the Legion's image, influence and ability to raise money.

Born into a large family in south-central Mexico that included four uncles who were bishops, Marcial Maciel Degollado was just 20 years old in 1941 when he undertook the religious training of a group of 12- and 13-year-old boys. He was tall and thin with penetrating eyes—eyes, according to one former seminarian, that seemed to “see into your soul.”



Jose Raul Gonzalez, right, pauses during a news conference with St. Paul, Minn., attorney Jeff Anderson, Monday, June 21, 2010 in St. Paul, Minn., where a lawsuit was outlined on his behalf concerning the childhood abuse he alleges at the hands of his father, Rev. Marcial Maciel, who is shown at left in a photo with Pope John Paul II.



Jose Barba (left) and Saul Barrales, former seminarians of the Legionaries of Christ and victims of Maciel, during a 2006 interview where they charged that the punishment for sexual abuse by the Vatican did not begin to repair the decades of damage. The Vatican eventually sanctioned Maciel, demanding he stop conducting his ministry in public and live a life of “prayer and repentance.”



Father Marcial Maciel in October 2001.

Despite reportedly failing to complete studies at two seminaries, he was ordained at 24 by one of his uncles and immediately founded a new order, based on moral rectitude and militaristic discipline. Its mission: To evangelize the Catholic world.

From very early on, Maciel's Legion was notable for the cultlike control it exerted over the lives of its young disciples. Adolescent and prepubescent boys were isolated from their parents and relatives for long periods of time, with little to no communication. As “superior general” of the order, Maciel demanded absolute loyalty from his charges and insisted they take vows of poverty and chastity, but also an unusual pledge never to criticize him—and to report fellow seminarians who did.

Loyalty to the man they called “Nuestro Padre” (“Our Father”) went beyond other boundaries, as well. One of Maciel's earliest victims was Juan Vaca, who was 10 when the founder personally invited him to join the Legion. One night two years later, the 12-year-old was called to the superior's bedroom to attend to what would become a familiar complaint and remedy. Maciel claimed to suffer from abdominal pains that required, in addition to opiates, stomach rubs at the hands of young Legionaries. As other victims would later corroborate, Maciel claimed that he had a dispensation from Pope Pius XII to use boys to relieve his pain. The rubs inevitably resulted in mutual masturbation.

Maciel was adept at wooing adults in positions of power to raise large sums of money. In 1970 he formed Regnum Christi, a lay movement that would eventually number 60,000 members, to help recruit more prominent Catholics and raise yet more money.

Jason Berry, the groundbreaking investigative reporter for the *National Catholic Reporter* whose 1992 book *Lead Us Not Into Temptation* first exposed the sexual abuse of minors and the widespread coverup within the church, has written extensively about Maciel and the Legion of Christ. His 2008 film *Vows of Silence* documents the complicity of the Vatican in Maciel's long reign of abuse and misuse of leadership.

According to Berry, the founder targeted wealthy widows and benefactors in order to bankroll the Legion and support the mothers of his children. A revered figure in the Holy City, the priest was known to give gifts and cash to higher-ups in the Vatican.

“In essence, he was buying friendships and protection as he gradually saw his past catch up with him,” says Berry. “He would work a crowd like a senator with silver between his fingers. He was the greatest fundraiser of the post-World War II church, and equally its greatest criminal.”

FROM TOP: AP PHOTO/JIM MONE; AP/GETTY IMAGES; © J.L. PINO/EPA/CORBIS

Beginning in 1956, the Vatican did launch an investigation into Maciel's drug use, misuse of funds and other unnamed improprieties, but sexual abuse was not part of it and nothing ever came of the inquiry, which ended in 1958, the year Pope Pius XII died.

In fact, more than 40 years would pass before anything came of attempts to diminish the superior general's dark powers.

FRIENDS IN HOLY PLACES

So good was Marcial Maciel at fund-raising, brokering influence and recruiting new priests at a time of declining vocations, that by the 1990s he had established prep schools, novitiates, seminaries and retreats in 19 countries, including the Legionaries of Christ's Center for Higher Studies and an opulent retreat for Bishops in Rome. The order also owned five properties in Connecticut and Westchester County, N.Y., and two Catholic newspapers, *The National Catholic Register* and *Twin Circle*.

Moreover, Maciel had convinced the hierarchy in Rome that he was above reproach. In 1983, Pope John Paul II officially approved the Legion's "private vows," which effectively shielded the founder not just from criticism but from further investigation. Money had greased the way, of course. Billions of dollars, raised primarily in Latin America, were reportedly sent to Rome.

Meanwhile, Juan Vaca had risen in the order's ranks to head the Legionaries in the United States, but had grown increasingly despondent and desperate. In 1978 and again in 1989, Vaca, along with fellow Legionarie Jose de J. Barba Martin, sent letters through church channels to John Paul II, charging that for years Maciel had sexually and psychologically abused them and seven others in Mexico and in Spain, where the order operated seminaries. The Holy Father did not respond to either. (In the 1989 letter, Vaca asked to be released from his vows as a priest, a request that was granted.)

When Berry and the late Gerald Renner broke Vaca's and Barba's story in the *Hartford Courant* in 1997, it unleashed a backlash not against the church and the Legion of Christ, but a torrent of denunciations against the accusers.

Owen Kearns, editor of *The National Catholic Register* at the time, wrote in the paper and on the Legion's website, "Vaca is just one of the disgruntled old men instigating a campaign of lies and calumnies against our beloved and innocent founder." In addition, the Legion filed suit against former Legionarie J. Paul Lennon, who had left the order and the priesthood after opposing Maciel's fund-raising tactics, forcing him to take down a website (regainnetwork.org) devoted

to helping other ex-Legionaries heal.

Four years later, according to Vaca, he and the other victims filed a lawsuit against the Vatican to have Maciel excommunicated. But, they say, Cardinal Angelo Sodano, Dean of the College of Cardinals and a Maciel supporter, and then-Cardinal Joseph Ratzinger, who headed the Vatican's Congregation for the Doctrine of the Faith, quashed the suit.

When an ABC News reporter approached Ratzinger on a Rome street to discuss the abuse crisis in the church, and when asked about Maciel, the future pontiff slapped the correspondent's hand. According to ABC News reporter Brian Ross, a written response later came from Legion of Christ spokesman, the Rev. Tom Williams, who called the allegations "patently false." (In 2012, Williams confessed to having a wife and daughter, and a year later resigned from the Legion and the priesthood.)

It wasn't until the mid-1990s and the revelation of Maciel's double life—or quadruple life, as leader of the Legion, sexual abuser,

**No one was more stunned
by the revelations than
Maciel's (illegitimate) sons.
During his infrequent visits
and on trips when he had
abused them, he'd told
them he was a Shell Oil
Co. executive and
a C.I.A. agent.**

drug addict and father of children with two or more women—that the church finally had to reassess the man it had considered a saint as well as cash-cow. In 2006, Ratzinger, now Pope Benedict XVI, banished Maciel from leadership of the Legion and from Rome, chastising him for a "twisted, wasted life."

Yet if members of the hierarchy and Regnum Christi were taken aback by the revelations, none were more stunned than Maciel's sons. During his infrequent visits and on trips when he had abused them, he had told them he was a Shell Oil Co. executive and a C.I.A. agent. They had believed him.

In early June of this year, attorney Jeff Anderson and Faxon got ahold of one of four passports Maciel kept, which was issued to him under the name Rodriguez y Gonzalez and signed Jaime A. Gonzalez. His sons only learned their father's true identity in 1997 when the story landed on the cover of a magazine in Mexico City and Maciel called to instruct them to buy up every copy they could.

AMENDS?

For what they were worth, the Legion and church eventually issued apologies to Juan Vaca and Jose Barga. Separately, Owen Kearns apologized to J. Paul Lennon and others, including reporters Renner and Berry.

Marcial Maciel died in 2008 at the age of 86, still a priest, with a personal estate worth an estimated \$6 million, which he left to the Legion. The order claims that in 2010 Raul Gonzalez tried to extort \$26 million from them in exchange for keeping quiet about Maciel, a charge Gonzalez's lawyers have denied.

Before stepping down from the chair of St. Peter, Pope Benedict stated that he wanted to compensate the Legionaries who were abused. But that may be easier said than done.

For one thing, there is no formal apparatus within the Vatican for compensating victims, and Benedict is no longer Pope. For another, with the order's leader and main fundraiser both disgraced and dead, the Legionaries have found themselves at a loss.

In 2012, the order's original Connecticut headquarters on 25 acres in Orange was sold to developers for new homes and a vineyard. In Westchester County, two properties totaling 365 acres—a former IBM conference center in Mount Pleasant and a mansion outside Mount Kisco that had once belonged to the late Sun Myung Moon's Unification Church—were also put on the market. The Legion had intended to build seminaries and a college campus on the Westchester land.

There is also the question of the Legionaries' fund-raising tactics, which have come under increasing scrutiny. For reporter Jason Berry, "the question of fraud to me just shouts out like a scream in the night." In fact, during the past year relatives of two major benefactors in Rhode Island have sued the Legion for recovery of millions of dollars in donations that they claim were coerced from devout, elderly Catholics by Legionaries and members of Regnum Christi at a time when both the religious order and the Vatican were aware of grave improprieties in Maciel's conduct.

Finally, money moves in mysterious ways in the Catholic Church, but especially in the Legion. Whatever monies do exist may be so well hidden as to be unrecoverable, at least anytime soon, because Legion of Christ funds are controlled not by the order but by Grupo Integer, a Mexican holding company that manages all of the order's finances and properties. It is believed to be run, if not in name then in actuality, by the Rev. Luis Garza Medina, a member of one of Mexico's most powerful families.

Whatever may eventually be awarded by the jury in New Haven, no amount of money is likely to heal the souls of Maciel's sons.

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SCREEN GEMS

AS TORRINGTON'S WARNER THEATRE GETS READY TO UNVEIL ITS CINEMATIC \$300,000 RESTORATION, WE TAKE A LOOK AT CONNECTICUT'S OTHER HISTORIC MOVIE HOUSES.

BY PAT GRANDJEAN

Everything old is new again—or so the adage goes. Torrington's Warner Theatre (860/489-7180; warnertheatre.org) is about to “get back”—in part, anyway—to the purpose for which it was first constructed in 1931, to be “Connecticut's Most Beautiful Movie Theatre.” On July 18, the Warner will lead off with NBC Universal's new shot-in-Connecticut film *Beneath*, to herald the first time films have been a significant part of the Warner schedule since the late 1970s. It's all become possible thanks to a \$300,000 grant from the Diebold Foundation of Roxbury.

Originally built and owned by Warner Bros. Studios (in the days when the big movie studios were allowed to monopolize film distribution), the Warner was designed by renowned architect Thomas W. Lamb, who also designed the original Madison Square Garden. “His papers are archived at the Smithsonian,” says Warner director of operations Kyle Passaro, “so we've been able to find his theater drawings. We're trying to recreate the original design as much as we can.”

In the 1950s, the federal government mandated that companies like Warner Bros. divest themselves of their theater holdings, and

shortly after the Warner was sold, it was ravaged in the Connecticut Flood of 1955. In the decades that followed, it was unable to fully recover against the rising tide of expenses and the growth of suburban multiplexes. Slated for demolition in the early '80s, it was saved at the 11th hour by a citizens group. The Warner reopened as a performing-arts center in 1983 and underwent a major restoration completed in 2002.

The current challenge is to install the theater's new cinema capabilities in a way that complements the previous restoration. The Warner's most striking feature, says Passaro, is its enormous proscenium, 57 feet, 4 inches wide: “That's more than three feet wider than the Metropolitan Opera House.” This created the potential to install a really big screen, but at the same time, he adds, “the Warner doesn't have a fly system”—which means the new screen would need to be automated, one that would appear and disappear at the push of a button. Happily, the Warner found the one company, in Germany, that could make such a screen, which will be 50-by-20-feet. “It'll definitely be unique for the Northwest Corner of Connecticut,” says Passaro. “You'd



have to go to an IMAX theater to find a screen that big.”

Installing the screen alone will cost more than \$100,000—a significant bite, but no bigger than that of purchasing and installing the projection equipment. The looming new film industry standard—which all movie theaters will be expected to comply with—is digital. No longer will new releases (or even the great majority of archival films) be available in 35 or 70 mm. The independent theater operators who have been able to keep up are of many minds on the change.

“I find it phenomenal,” says Arnold Gorlick of Madison Art Cinemas. “The light saturation on the screen is even, from the corners to the center, and there’s great color saturation and depth of field.” On the other hand, for all its advantages, Sidney Koch of the Bantam Cinema fears that a lot of indie cinemas will be driven out of business due to increased conversion costs. “It doesn’t bring one penny more from the studios,” he says.

What impresses Passaro is the flexibility of digital equipment. While digital projection will work well for the Warner’s 1,800-seat mainstage auditorium, it should also be a

simple matter to use it in the theater’s adjoining, 300-seat black box-style Nancy Marine Studio Theatre. He also hopes to be able to repurpose the audio components as a sound system for performances by live bands in that theater. “That’ll reach a demographic we don’t normally hit,” Passaro says.

Right now, the Warner Theatre looks ready and able to unveil the new restoration at an official gala opening on Aug. 1. The process has benefited greatly from the guidance of Andrew Smith, a member of the Warner’s board of directors and audiovisual engineer whose Norwalk company has taken on projects around the world, including Lincoln Center and the Rock and Roll Hall of Fame. But what the theater will do with its new cinema capability, on what kind of schedule, and whether it will justify the expense is still up in the air. “It’s challenging to integrate a movie schedule with a live-theater schedule,” Passaro says, noting that the Warner might show a lot of classic Hollywood films from the 1940s and ’50s. Or create its own film festival. Or collaborate on projects with local celebrities. “We’re excited about the possibilities,” he says. “It’s going to be a journey with

the audience, which is sort of cool.”

As it happens, there are a number of independent movie theaters in Connecticut that have already been on this journey for some time.

AVON THEATRE FILM CENTER

Stamford, (203) 967-3660 (avontheatre.org)

How do you spell prestige? The Avon was bathed in it in 1939, when it was purpose-built by architect William I. Hohauser, who made his name designing 19 such movie houses in the tri-state area, only three of which are still open (including the Directors Guild of America Theatre in Manhattan). As with his other designs, the prevailing style of the Avon is Art Deco, though he also worked in some characteristically New England elements: red brick and white pillars outside, and inside, murals and silhouettes depicting Colonial American life. The theater was a proud feature of downtown Stamford’s Main Street until the late 1970s, when it was twinned, and then fell victim to the multiplex phenomenon. In 2001, long closed and in total disrepair, the Avon was bought by childhood fan Charles Royce of Greenwich, and restored top-to-



(left) A view of the sumptuous gold Austrian shade curtain at Hartford's Cinestudio, one of the elements that gives the theater its 1930s movie palace vibe.

(right) Stamford's Art Deco Avon Theatre Film Center, which shows both first-run independent movies and film series.



bottom. In top form again, it now operates as a nonprofit art house.

In addition to showing first-run independent and foreign films, the center hosts a "documentary night" at least once a month. "We try to find extraordinary films that couldn't sustain a week-long run," says Adam Birnbaum, director of film programming. "We also try to bring in a person featured in the documentary, or one of the filmmakers, or an expert on the movie's subject, so we can contextualize it and have a Q&A session after the movie." Other special film series include the French Cinémathèque, presented in collaboration with the Alliance Française of Greenwich, and Shelley Archives Presents the Legends of Rock Live, hosted by musical archivist Bill Shelley, who "has assembled an archive full of raw footage of many of the greatest bands and musicians in rock," says Birnbaum. "We have to get clearance to show them, but that works because we're nonprofit." Lest you think everything about the Avon is high-toned, be advised that one of the film center's most popular annual events is *The Big Lebowski* Night—coming your way again July 11.

BANTAM CINEMA

Bantam, (860) 567-1916 (bantamcinema.com)

From the outside, the barnlike Bantam looks like the ideal setting for all those "put-on-a-show" movie musicals like *Summer Stock* and the Mickey & Judy extravaganzas, but what goes on inside is far more sophisticated. The state's oldest continuously operating independent cinema, it opened in 1927 as silent-movie theater The Rivoli, and changed hands three times before being purchased in 2006 by its current owner, Sidney Koch. After converting his two diminutive auditoriums (95 and 90 seats, respectively) to digital capability—at a cost of \$75,000 to \$100,000 per—which also necessitated new screens and sound systems, Koch notes that the next step is going to have to be improved soundproofing. But the movie love of his clientele makes it all worthwhile. "After a film, it's not uncommon to hear people who've never met

engaged in avid discussion about it," he says. "We even have a bulletin board where people can post written comments." Another well-liked extra is the "Great Wall" leading to one of the auditoriums, which displays art exhibits coordinated with the Behnke Doherty Gallery in Washington Depot.

A "Meet the Filmmakers" series has, over the years, brought in Litchfield County residents such as Arthur Miller, William Styron, Campbell Scott, Mia Farrow and, most recently, Daniel Day-Lewis, who hosted a screening of *Lincoln* early this year. Koch himself particularly enjoyed a special event the theater did last year with Dolores Hart, the rising young actress of the 1950s and '60s who is now Prioress of the Abbey of Regina Laudis in Bethlehem (and yet retains her membership in the Academy of Motion Picture Arts & Sciences). He's also established an ongoing collaboration with Torrington's Charlotte Hungerford Hospital—for example, incorporating the Sarah Polley film *Away From Her*, starring Julie Christie, in an event to raise awareness of Alzheimer's disease.

BETHEL CINEMA

Bethel, (203) 778-2100 (bethelcinema.com)

Talk about yin and yang: Before its 22-year history as Bethel Cinema, this building is reputed to have been both an X-rated movie house and a church (no, not at the same time). In its present incarnation, owner Pam Karpen describes it as "a first-run art house that doesn't always show first-run art films, but that's our concentration." On the third Wednesday of every month, the theater spotlights features previously screened at the Connecticut Film Festival; it also hosts regular Wednesday morning matinees at 9:30. "The first couple of times people come to those, they show up in sunglasses and a hat obscuring their face and say, 'Don't tell anybody you saw me here,'" says Karpen, laughing. "A few weeks later, they're openly embracing it and eating popcorn with friends."

Five days a week, customers can rent one of Bethel's two auditoriums for birthday parties

prior to the regular matinee schedule. You bring the DVD, management will provide the cake, popcorn and beverages, balloons and even a message on the marquee. As is becoming tradition at independent cinemas, concession snackers will find higher-caliber munchies alongside the usual Junior Mints and peanut M&Ms: popcorn with real butter and a selection of home-baked seasonal sweets, including macaroons and pumpkin and lemon bars. There's also a full-service tapas restaurant, Cádiz, attached to the theater—spend \$25 there and get a free ticket.

BIJOU THEATRE

Bridgeport, (203) 332-3228 (bijoutheatre.com)

More than a century after its initial establishment as a three-story movie house-cum-retail store and ballroom (where Daniel J. Quilty conducted his College of Dancing for 40 years), this 1909 Spanish-style brick-and-mosaic building was renovated and reopened as the Bijou, a multifunctional venue hosting live performances, art exhibitions and films. The theater space is a hybrid, too, accommodating 225—94 of which are regular auditorium seats, and the rest cabaret tables and chairs where audience members can order drinks from the bar and dinner at evening performances, with full wait service and food sent over by Two Boots, the restaurant next door.

The Bijou's robust schedule of select films and film series includes Saturday night Summer Classics, which pairs dinner and a movie for \$25, and Opera in Cinema Sundays at 1, featuring a pre-film lecture by the head of the University of Bridgeport's music department (*The Marriage of Figaro* will be featured on July 14). Documentaries are also regularly featured; they'll be the main focus of the inaugural Bijou Film Festival held over Columbus Day weekend (Oct. 10-14), which will screen features and shorts submitted by filmmakers nationwide. Another October event, the Manhattan Shorts Film Festival (Oct. 4 & 5), is one of the Bijou's most popular—audiences vote for their Top 5 favorites, which are then submitted for Academy Award consideration—as is *The Sound of Music* sing-along screening (Aug. 18), for which audience members often dress up and receive a gift bag of movie-related trinkets.

CINESTUDIO

Hartford, (860) 297-CINE (cinestudio.org)

Cinestudio is singular in a number of ways. It's the only theater on this list that occupies a space—the Clement Chemistry Building on the Trinity College campus—never built to host any kind of arts project. It has operated continuously for 44 years, seven days a week, under the same managers (James Hanley and Peter McMorris), though its operations are critically enhanced by an ever-shifting volunteer corps of 50 or so Trinity students and community members who run the box office, serve as ushers, sweep the floors and act as ad hoc advisory

committee.

Moreover, Hanley and McMorris have always programmed its movies (whether current, foreign and classic) like especially discerning kids in a candy shop—and been fearless about embracing films that other cinemas won't touch. "We were one of the first theaters in the United States to screen *The Rocky Horror Picture Show*, back in the '70s when 20th Century-Fox was trying to forget they had it," says Hanley. For 26 years, Cinestudio has also hosted the Connecticut Gay & Lesbian Film Festival each June. Part of what has made this possible is that Trinity has never owned, or had jurisdiction over, the theater. "We have a very close relationship with the college," says Hanley, "and do all sorts of cooperative things. But right from the start we had a very strong sense that we were going to show what we wanted, and if anyone tried to stop us, we would rather close."

When entering the 500-seat state-of-the-art cinema today, designed to recreate the look of a 1930s cinema palace, it's easy to forget that when Hanley and McMorris and six other Trinity undergrads (who later moved on to other things) first undertook the project, the screen they'd planned to put up didn't arrive in time for Cinestudio's opening. They were forced to raid the local Bradlees for bed-sheets, which they stapled to 2-by-4s hung on the wall. Two weeks later, still without a screen and faced with presenting a movie in Cinemascope . . . they bought more sheets. Clement Auditorium became available to the group when Trinity's chemistry faculty gave up on it due to what Hanley calls "its dreadful acoustics"—a problem corrected within a few seasons.

For the last 10 years, the theater has operated as a 501(c)3 nonprofit, which helped in raising the \$200,000 necessary to go digital in 2012. Cinestudio now has the capability to project in 4K ultra high-definition, thanks in large part to a donation from the Hartford Foundation for Public Giving. The theater officially celebrated this transformation last October with a screening of Martin Scorsese's *Hugo*, and the managers look forward to screening the new 4K digital restoration of the 1969 musical *Hello, Dolly!* Aug. 7-13. Yet they plan to keep their 35 and 70 mm projectors in working order, says Hanley, "rather than hauling them off to the dump like everyone else. We want to be able to show the few archival studio film prints that are still around." So, it's no surprise that two weeks after the updated *Dolly!*, Cinestudio will screen a new 35 mm print of Michelangelo Antonioni's *L'Avventura* (1960).

EDMOND TOWN HALL

Newtown, (203) 426-2475 (edmondtownhall.org)

Billing itself as home to "the first-best second-run movie house in New England," Edmond Town Hall has been a multipurpose municipal and performing arts center since

1930, when it was given to the community by wealthy local benefactress Mary Elizabeth Hawley. It's still composed of a 526-seat movie theater and reception hall on the main floor and a basketball court downstairs, but hasn't really been a "town hall" for the last few years (those offices were moved to the grounds of the former Fairfield Hills Hospital). Though it hosts live performances by Newtown Friends of Music and Flagpole Radio Café, the movies are the main event year-round, thanks to the irresistible \$2 admission fee.

Theater manager Tom Mahoney says his focus, particularly during the summer, is on family fare for all ages. "I book as many children's films as I can get my hands on because we make quite a bit of money on those," he says, adding "since the shootings in Sandy Hook last Dec. 14, I'm trying to avoid anything too violent." Selections also run to Academy Award nominees such as *Silver Linings Playbook* and the occasional R-rated film, as well as movies not widely seen elsewhere—in early June, Edmond Town Hall featured *Lore*, an Australian World War II thriller that was submitted for 2012 Oscars consideration as Best Foreign Film.

LYRIC HALL

New Haven, (203) 389-8885 (lyrichallnewhaven.com)

A labor of love for local antiques restoration expert John Cavaliere, Westville's tiny Lyric Hall is resplendent in its centennial year. Opened as a vaudeville house and silent movie theater, it operated for only five years before slogging through decades repurposed for several unrelated businesses, including an auto repair shop. Cavaliere acquired the building seven years ago and has been renovating it ever since, much of it with elements from other former movie palaces. "When they tore down the Hyperion Theater building, which used to stand behind Union League Café, I recovered the balustrade and used it to create Lyric Hall's balcony," he says. His crowning achievement may well be the 1912 Beaux Arts crystal and bronze chandelier, strung with more than 1,000 crystals, that he found in a local junk shop and spent

six months restoring. It, in particular, won the admiration of actor and antiques enthusiast Danny Glover on his recent New Haven visit.

Lyric Hall hosts a mixture of live performances and screenings, but its unique offering is its Silent Film Series overseen by conductor and composer Steve Asetta. He selects the films, which have ranged from Josef von Sternberg's *The Docks of New York* (1928) and *It* (1927), featuring Clara Bow, to *The Cabinet of Dr. Caligari* (1920) and *The Unknown* (1927), starring Joan Crawford and Lon Chaney and directed by Tod Browning, who later filmed the talkie cult-classic *Freaks*. Asetta and his Lyric Hall Theater Orchestra compose and perform a new musical score for each movie, which "takes about five to six weeks from start to finish," he says. "I'll begin by watching the film with my tuba player, and impressions and themes will come to me. I like to change it up. I always use a tuba, trumpet and trombone, but sometimes I'll feature accordion, as I did for *Nosferatu*, and sometimes a string section."

MADISON ART CINEMAS

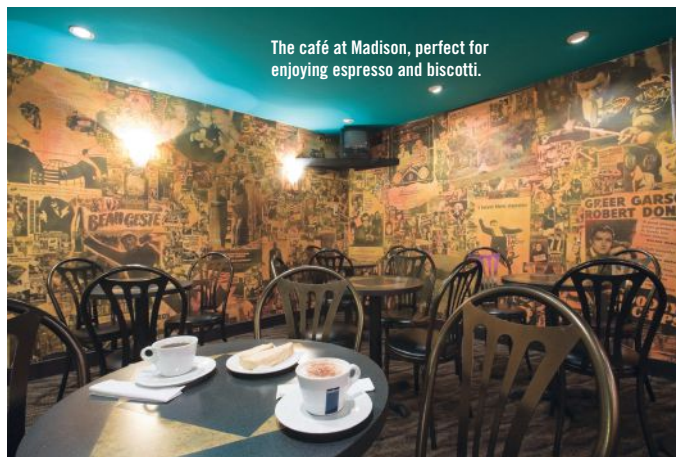
Madison, (203) 245-3456 (madisonartcinemas.com)

Arnold Gorlick will gladly admit he's particular. When he signed the lease in January 1999, he didn't want to restore the Madison Art Cinemas (simply the Madison Theatre when it opened in 1912) to be just an *ordinary* art house. For design consultant, he had to have Vladimir Shpitalnik, set designer for the Moscow Art Theatre and Yale Repertory Theatre. For color scheme, it had to be offbeat-by-cinema-standards shades of Ming red, aquamarine and gold. For sound, only Dolby 7.1 will do: "I think we're the only movie theater in the southeastern part of the state that has that," he says. As for concessions, they had to be top-of-the-line as well. "Personally, I'm a coffee fetishist," Gorlick says. So, the Madison staff grinds the theater's own blends and brews every cup to order; there's also a full-service espresso bar, and ceramic cups for espresso and cappuccino. Not to mention Big Nanny's Soft Biscotti

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Arnold Gorlick of Madison Art Cinemas poses with some obsolete technology.



The café at Madison, perfect for enjoying espresso and biscotti.

HOUSE PROUD

THE 2013 ALICE WASHBURN AWARDS

Celebrating a Decade of
Traditional Architecture

By MARIA LaPIANA

THE WASHBURN AWARD

The Alice Washburn Award is named for the distinguished Connecticut residential architect of the 1920s. The annual award program is a joint effort of the Connecticut chapter of the American Institute of Architects and *Connecticut Magazine* to acknowledge excellence in traditional house design. Focusing on style, the program honors the thoughtful adaptation of tradition to address 21st-century needs. The competition is open to architects licensed and residing in Connecticut; projects had to be one- or two-story houses completed after June 30, 2008 and designed in a style considered traditional—including but not limited to Shingle, Georgian, Queen Anne, Gothic, Colonial and Greek Revival. The three jurors chosen by AIA Connecticut for their expertise in traditional design were: Laura E. Kaehler, AIA, principal, Kaehler Architects, LLC, Greenwich; Preston Gumbrecht, AIA, partner, Robert A.M. Stern Architects, New York; and Michael Jehle, executive director, Fairfield History Museum, Fairfield.

A sheltered patio off the sunroom helps to visually augment living—and entertaining—space on the main level. A fireplace provides warmth and ambience on cool coastal evenings.

Cottage style marries energy efficiency in this iconic shoreline home designed by CK Architects in Guilford, making it easy on the eyes... and the pocketbook.

THE CONNECTICUT CHAPTER of the AIA has been honoring residential architects as part of its esteemed Alice Washburn competition for 10 years. This year, as always, the competition was stiff. But it was a lovely and relatively modest project that stood above the rest: a shoreline home whose charming exterior belies the high-tech sustainable systems that make it tick. While honoring the classic cottage vernacular of the area, a pedestrian-friendly neighborhood in Madison, “we wanted to integrate renewable technologies, advanced conservation techniques and durable details and materials that would enable the homeowners to enjoy the home for generations to come,” says Russell Campaigne, AIA, a principal in CK Architects in Guilford.

The architect managed that inspired objective handily.

Washburn jurors describe the home as “nicely proportioned and detailed,” and the floor plan “very good for modern living.” Indeed, the homeowners are a couple who decided to build a year-round home in Madison just down the street from the cottage they’d summered in for many years. They wanted a home that would be suitable for just the two of them most of the time—but one that would also be roomy enough to welcome their grown children. As energy efficiency was not negotiable, Campaigne had to think outside the box, literally.

“We decided on an open floor plan that housed the main living areas along the south side of the home, maximizing the views and light,” he says. By consolidating the core of the home into a 2,300-square-foot structure, he kept it in scale with the neighborhood of similar cottages. These casual living areas flow easily onto porches and patios that surround the house, facilitating transition and tying interior spaces to the outdoors. The couple’s spacious master suite—complete with dressing room and sitting area—is on the second floor, easily accessed via a center staircase.

So where do the children stay? Campaigne designed two discreet, private suites (both feature two bedrooms and a shared bath) for family and other overnight guests, one on the third floor over the master wing, and the other over the garage. By



PHOTOS: RUSSELL T. CAMPAIGNE



**WINNING
PROJECT,
NEW
CONSTRUCTION**



The home is located in a friendly neighborhood where waves, greetings and impromptu chats are common, so a classic front porch was high on the homeowners' wish list. Furnished with summery wicker, it's framed by a low stone wall and short lawn.



From top: The comfortable living room is furnished in iconic cottage style; the mudroom and laundry were thoughtfully outfitted with built-ins; and the dining room is nestled into an alcove just off the kitchen, at the front of the house.

doing so, he was able to completely shut off those spaces, which have separate heating and cooling systems, from the rest of the house, thereby keeping energy costs down. “The homeowner is an engineer, so he insisted that we push the envelope and drive this home toward net-zero energy consumption,” says Campaigne. Closing off the bedrooms with a weather seal was only part of the architect’s inventive plan.

Because the area is prone to flooding, he used a commercial waterproofing system in the basement (“It’s really like a reverse swimming pool, it keeps the water out.”). But most important, he figured out a way to use solar power to keep the house humming 100 percent of the time, if need be, though to look at it from the street, you’d never know it—the roof’s solar panels are all but concealed by a recessed rake detail and raised eave.

It’s a complex and ingenious system, but Campaigne has gotten good at explaining it in layman’s terms: “We tucked a solar array onto the discreet dormers, piggybacked onto the solar thermal system. By employing a battery bank, backup generator, separate off-grid inverters and transfer switch, the building systems can operate when the utility power is out, which was tested in recent storms Irene and Sandy.”

A welcoming porch sets the mood for kick-back comfort throughout the house. The main living spaces are brimming with cozy cottage details at every turn—hardwood floors, a stone fireplace, beadboard ceilings and traditional built-ins painted white. The furnishings are simple farmhouse chic.

Light, bright, airy—and energy efficient: This home is smart and beautiful, and most deserving of its Washburn prize.

The Floorplans

FIRST FLOOR



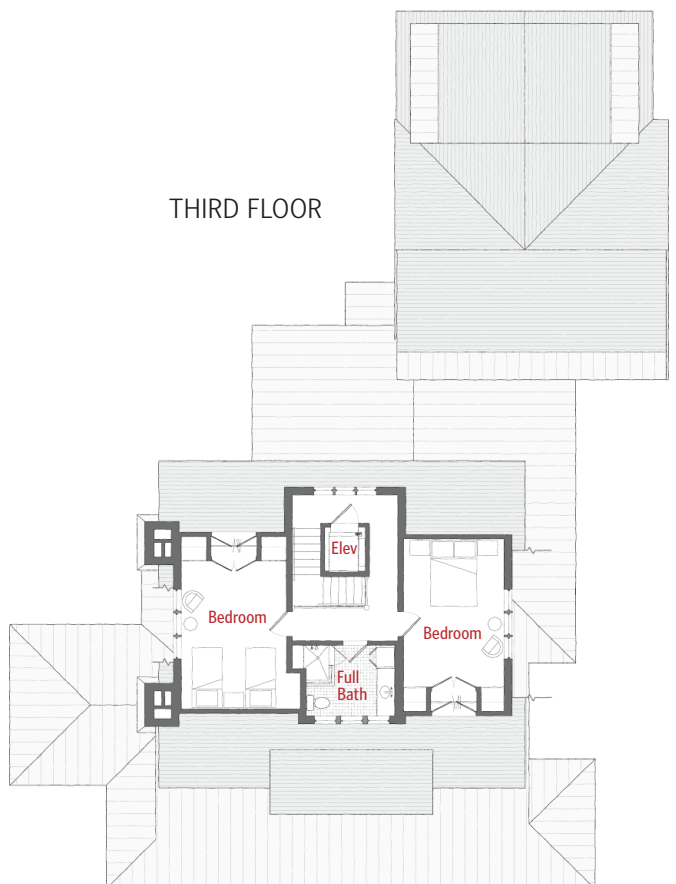


A white-on-white palette (and contrasting light woods) dominates the home. *Clockwise from top left:* A breakfast nook with banquette is tucked into a corner near the pantry; at the center of the farmhouse-style kitchen is a large, practical island; a small table in the sunroom inspires a wide array of leisure activities.

SECOND FLOOR



THIRD FLOOR



**WINNING
PROJECT,
ACCESSORY
BUILDING**



Clockwise from above:
A new gardener's cottage inspired by French country architecture was fashioned from antique buildings on a spacious lot in Greenwich; a slate floor lends a farmhouse feel to the potting room; the cottage and greenhouse open to manicured formal gardens.

History is repeated in the best possible way as Greenwich architect Charles Hilton cultivates a new gardener's cottage on a small working farm.

"IT TOOK INGENUITY TO CARRY OUT THIS PROJECT, and vision carried it through." So said the Washburn jurors who awarded this gardener's cottage top honors in the Accessory Building category. It has a wonderful backstory: A Greenwich couple (he an avid gardener, she a professional chef) purchased the property adjacent to their own, ostensibly to keep the McMansions at bay. They then commissioned Charles Hilton Architects to build a practical garden structure on the land. The project involved renovating several existing buildings to preserve the streetscape, but principal Charles Hilton took it to the next level by building the cottage into the stone wall that borders the property. The plan also called for an expansion of formal gardens and the development of a small farm. A love of French architecture informed the design; research included a trip to Marie Antoinette's Hameau de la Reine at Versailles. The buildings were significantly upgraded, enhanced and transformed from shingle buildings into one structure of stone, stucco and half timbers, with French glazing and graduated slate roofs. With more than a nod to authenticity, the interior features antiqued plaster walls, ceiling beams and stone floors. To abide by town zoning laws, Hilton had to stay within the original footprint, yet the 3,600-square-foot accessory building houses guest quarters, the caretaker's office, garages and potting and storage rooms. The jury applauded the architect's use of most of the existing structures—and we do, too. There's more: The property's large formal vegetable garden, orchard and beehives now produce a variety of fruits, vegetables and honey for the homeowners' use, fulfilling their desire to contribute local, organically grown produce to the community.

For Resources and to see other Alice Washburn Award winners, visit connecticutmag.com.

PHOTOS: WOODRUFF BROWN PHOTOGRAPHY



During the summer, farmers' markets can be found all across the state. On these pages, we visit 12 of them, including (pictured) Coventry, Chester, Litchfield, Putnam, Newtown and Lyme.

No matter how much humans evolve, we are hardwired to hunt and gather our food. Nowadays, that means scouring grocery-store aisles and ferreting out the best restaurants. However, from early summer through late fall, Nutmeggers look outside to the farmlands, village centers, city streets and historic landmarks of Connecticut—once again celebrating the harvest, the farmers and, most importantly, the food.

According to Mark Zotti of the Connecticut Department of Agriculture, there are 130 farmers' markets statewide, with 300 participating farmers, up from just 66 in 2002.

"Towns are opening their doors once again to local, fresh food and farmers," says Zotti. "The markets help support community, economy and business, and everyone is reaping the benefits."

Here are some places to start your own farm-fresh treasure hunt:

Coventry Regional Farmers' Market

Coventry

June–October, Sundays 11 a.m.–2 p.m.

coventryfarmersmarket.com

A Sunday excursion like no other, the popular Coventry market—the largest of its kind in the state—is celebrating its 10th season this year. Touting more than 50 vendors, 75,000 annual visitors, over \$500,000 in proceeds and weekly themes such as the Fungus Festival, Peach Promenade and Summer Melon Soirée, each week is a salute to Connecticut spirit, held on the 500 acres of the Nathan Hale Homestead. State Hero Hale ("I only regret that I have but one life to lose for my country") never actually got to live on the property, where his father built the Georgian-style home in 1776.

Tagged as a destination outing with a "country fair" feel, this market advertises itself as "the pièce de résistance of any weekend." It's the epitome of what a modern-day farmers' market should be—manned by a community that believes in food awareness, fresh locally grown and produced goods, community support and family fun.

Wandering through the sprawling market, you can visit with sheep and goats, pick out a yellow watermelon or buy pure maple-sugar cotton candy from Fabyan Sugar Shack. Indulge in a Parisian-style Nutella chocolate, pear, strawberry or sugar-and-butter crêpe from the La Petite France Crêpe Cart. Prowling around for something new? Try a perfect

pickle at Christine's Country Kitchen, where a sea of speared, chipped, sliced and diced mustard, bread-and-butter, kosher and garlic pickles await.

Coventry Market, which has battled zoning, traffic and space issues, last year won an open-air barn from W.H. Silverstein Inc. (sponsored by the Farmers Market Coalition and the American Farmland Trust). It also flaunts a number of other awards and honors, setting the bar high for other New England markets.

Mystic/Denison Farm Market

Mystic

June–October, Sundays 12–3 p.m.

farmfresh.org

Just five minutes from downtown Mystic, this market offers more than bunches of organic veggies and unusual vittles to shoppers—it's a testament to why markets are so important: because of the men and women, who toil the earth, sow the seeds and pamper the produce.

Here, in the field just below the 1717 Denison Farm Museum house, old-fashioned farmers' principles are celebrated with perfectly sun-kissed corn, pale green cabbage, smooth purple eggplants, sticky sweet honey, tart vinegars and unusual garlic jellies.

The bounty is great, but the stories, lineage and history is even better. Like that of 87-year-old "Whit" Davis, who's worked his whole life on the family farm, the oldest ac-

tive one in Connecticut, in existence since 1654. Famous for his Indian flint corn meal, which is grown, stone-ground and packed on the Davis Farm in Pawcatuck, Davis says his family was given the corn seeds by Native Americans centuries ago. Returning that act of goodwill recently when Native Americans lost the last of those rare seeds, Davis says, "I brought those seeds back to them and donated mine to several different tribes including the Mohegans, the Wampanoags and the Navajo."

When asked what's the best part of being a farmer, Davis answers with a wide grin, "Right here! Getting the chance to tell others about farming and letting kids know where their food comes from."

Built on that notion, this market is one of the founders of the Farmers' Market Trail, a project of Bridges Healthy Cooking School, a 501c3 organization dedicated "to teaching healthy food preparation, the importance of consuming locally grown foods, nutrition and eating habits." The trail was established in 2012 and features 10 markets as well as surrounding attractions, events and businesses.

Hill-Stead Museum Farmers' Market

Farmington

July–October, Sundays 11 a.m.–2 p.m.

hillstead.org

Walking onto the 152 acres of the Hill-Stead Museum is like stepping into a Monet gardenscape. This market is in constant competition for attention with the apple blossoms, inviting verandas, an impeccably manicured sunken garden and landscaped grand vistas of this historic landmark, which has hosted Eleanor Roosevelt, Jacqueline Kennedy and . . . Anesthesia Faith, the Guernsey cow who produced a world-record 19,471 pounds of milk in one year.

Anesthesia belonged to Theodate Pope Riddle, one of the first women architects in the U.S., who designed the homestead here and ran a dairy farm and orchard on the property. Riddle loved the farming life, making it quite fitting that a regular farmers' market is now held here.

A standing invitation to "come, shop the market and stay to experience Hill-Stead's enchanting grounds" encourages visitors to enjoy miles of walking trails and front-porch rocking chairs of this gracious retreat. Explore the mansion itself and savor the artworks by Monet, Degas and Cassatt assembled by Pope's father.

Some of the summer bounty available at the Lyme Farmers' Market, from Scott's Orchard, Waterford.





Maximum meetup: fun, food and friends 'en plein air.'

With inspiration in every direction, the fruits and veggies here seem especially more vibrant, epitomized by the bright, crisp, first-bloom apples and deep burgundy cherries of Belltown Hill Orchards.

Chester Market

Chester

June–October, Sundays 10 a.m.–1 p.m.

chestersundaymarket.com

Once a week, the diminutive town of Chester, with its galleries, shops and elegant eateries, transforms its center into a European-style farmers' market. Taking a cue from its artsy population, it colors its backdrop with orange and purple umbrellas, shielding café tables with a ringside seat for the musical talent of the week. Dog bowls full of water pepper the sidewalks, beckoning visitors to bring friends and family of all shapes and sizes.

Adding to what has become an ideal Sunday tradition for many—including famed chef Jacques Pépin—the area is shut down to car traffic allowing for a safe, carefree strolling experience. However, don't lollygag if you want to score market specialties like Howard's Breads or Chatfield Hollow shiitake and oyster mushrooms, which are grown herbicide- and pesticide-free and collected off sustainably harvested logs in nearby Killingworth. Trinity Farm offers premium yogurt, homemade butter, cream and milk, while River Chocolates purveys all manner of sugary confections. You can also pick up chevre from Beltane Farm, fresh flowers from Hay House and a fish dinner from Capt. Rich Cook.



Farmers' markets not only offer great local produce, but a wonderful opportunity to see live farm animals—like these goats in Lyme (top left)—as well as socialize, as in Chester (top right, bottom left). Pets are also welcome to mingle at most markets, including in Lyme (bottom right).

Putnam Saturday Farmers' Market

Putnam

June–October, Monday & Thursday 3:30–6 p.m.

Saturdays 10 a.m.–1 p.m.

putnamfarmersmarket.org

The town of Putnam is known by connoisseurs far and wide for its abundance of fine antiques shops, but it's the copious offerings of farm-fresh commodities at its three weekly farmers' markets that get food lovers excited. Visitors can find goods like Indian Springs Farm's assortment of organic vegetables, fruits, herbs and flowers, or the heavenly treats and artisanal breads of Soleil & Suns Bakery.

The markets held on Monday and Thursday evenings are small traditional farm-stand-style gatherings run by farmers. The Saturday market organized by the town kicks it up a notch with art demonstrations, kids'

activities, special events, nutritional education and music.

Housed under the tin roof of the River-view Marketplace, the open-air market is an inviting destination that cozies up to the Quinebaug River and a network of hiking and walking trails that are part of the East Coast Greenway.

The Farmers' Market at Fairfield Hills

Newtown

June–October, Tuesdays 2–6 p.m.

localharvest.org

On a mission to "provide the best locally grown and produced veggies, preserves and farm-raised products that Connecticut has to offer," this late-afternoon soirée of organic goods is a wonderful reprieve from the hustle and bustle of daily life. Sheltered by mam-



Market mix

Diversity is the word when it comes to markets, be it crafts in Coventry, Berry Ledge's bee products in Litchfield, fresh local seafood in Chester, Norm's Best Specialty Foods in Putnam, Lighthouse Bakery's bread in Mystic, or sheep and alpaca fleece from Rowanwood Farm in Newtown.

moth oak trees that line the campus of Fairfield Hills (once a mental-health hospital), this market is in its 11th year of operation. It's just steps away from the Second Company Governor's Horse Guard barn, home to one of the oldest cavalry units in continuous service in the United States.

One will find more than apples and carrots for well-deserving equine here; there's a wealth of healthy fare to fill empty pantries. Among the brussels sprouts, sweet corn, watermelons and turnips, you'll also find pickles, handmade soaps, maple syrup, fresh-cut flowers and baked goods. Don't miss Waldingfield Farm's heirloom tomato Farmer's Bloody Mary mix and black Spanish radishes. And no one can leave this festival of fresh food without a taste of its famous lemonade and a bagful of Daffodil Hill Growers' "love apple" tomatoes—including beefsteak, Cherokee purple, Lemon Boy and green-shouldered heirloom varieties.

Billings Forge Farmers' Market

Hartford

Year-round, Thursdays 11 a.m.–2 p.m.

billingsforgeworks.org

In the heart of Hartford, a market bustles with shoppers, bringing garden goods to the city streets of the Frog Hollow neighborhood.

Set up in the historic courtyard at Billings Forge—a tool factory a century ago, since converted into apartments, cafés and performance space—a radiant array of towering sunflowers seemingly watch over this weekly souk from the community garden. Home to 47 garden beds, the fertile soil there produces in excess of 500 pounds of produce yearly, although it's not all sold in the market.

But it's not just fruits and veggies that attract customers to this greenway enclave, it's items like creamy, goat-milk soap from Mountain Spring Farm and fresh fennel raisin bread from Hartford Baking Co. A stop at Chet's

Italian Ice provides a welcome respite from the summer heat. Each batch is made with local, organic, in-season products, in ever-changing flavors like mango, lemon basil, orange and coconut ginger.

Lyme Farmers' Market

Lyme

June–October, Saturdays 9 a.m.–12:30 p.m.

farmcoffee.com

Putting the farm in farmers' market, this weekly market takes place right on the grounds of rustic Ashlawn Farm, offering "good stuff for good people." Situated on 100 acres of lush green pastures, bound by miles of granite rock walls, the property was purchased by Ray Harding over a century ago and once was a thriving dairy farm. No longer a working farm, the spread still features the six original red barns, a 15-room farmhouse and exudes the earnest idea of a life spent working the earth.

Today, it's still run by the Harding family, with owner Chip Dahlke (Harding's grandson) at the helm. In addition to operating a robust coffee business and café as well as what Dahlke calls "the grandest farmers' market in the Southeast [of Connecticut]," Ray Harding's vision of farm life lives on.

The pastoral landscape lends itself perfectly to a traditional New England farmers' market, contributing to its 2011 ranking as the 4th Best Small Farmers' Market in the Nation by Farmland Trust. It's no wonder patrons flock here to fill their arms with crusty breads and crisp veggies, aged cheeses and ripe fruit freshly plucked from the vine.

Many prefer to devour purchases on the spot, laying claim to carefully chosen tufts of grass and treating themselves to one of Dahlke's 27 varieties of Ashlawn Farm Coffees. Others chow down on a Farm to Hearth brick-fired, handmade pizza with fresh kale, basil, roasted purple beets, onions, peppers and whole-milk mozzarella. Yum!

CitySeed Farmers' Market

New Haven

Year-round, Summer Saturdays 9 a.m.–1 p.m.

Winter Saturdays 10 a.m.–1 p.m.

cityseed.org

New Haven residents have so many amazing things right at their fingertips—museums, great restaurants, award-winning pizza, Yale University and more. The founders of CitySeed wanted to add the ability to buy locally grown produce and other goods to that list, so the year-round Wooster Square Farmers' Market was born. Its mission: "To engage the community in growing an equitable, local food system that promotes economic development and sustainable agriculture." Today CitySeed runs four additional markets in the city—in Fair Haven, downtown, Edgewood Park and The Hill.



Making fresh edibles available to all denizens of New Haven, this market was the first in the state to accept SNAP/EBT cards (Supplemental Nutrition Assistance Program). For that and its nutrition-education programs, CitySeed won national recognition from the USDA as a “Golden Grocer Hunger Champion” in the farmers’ market category.

For three hours each week, the colorful urban emporium acts as a pop-up supermarket of sorts, offering breads, maple syrup and cookies of the most unusual sort, as well as veggies, eggs, grass-fed beef, Connecticut-made cheeses and organic dog treats.

“The foods are fresh, and we are supporting local farmers,” says regular Phil Tombaugh, who frequents the market with his four children. “But it’s really about what we are eating and giving to our kids.”

Dudley Farm Farmers’ Market

Guilford

June–October, Saturdays 9 a.m.–12:30 p.m.

dudleyfarm.com

Here’s a market with an idyllic setting steeped in history. Nestled on 10 acres of prime farmland in North Guilford, Dudley Farm was owned by the same family for over 300 years until 1991, when David Dudley, the last of the family line, willed it to the Guilford Fire Department. It now operates as a nonprofit.

A working farm, it also functions as a museum with the original farmhouse, barn, outbuildings and period garden. Educational demonstrations like that of blacksmith Al Kostuk, with his portable double bellows, are regular events; you might also see soap making, sheep shearing or relish making.

Dudley Farm showcases the country side of Guilford, and is manned by locals such as Cathy Provencher, who happily provides loyal customers with her sought-after sunflower, broccoli, radishes, mung beans and pea sprouts. Other vendors offer every other veggie you can think of, as well as grass-fed beef, bakery products, farm-fresh eggs and all kinds of crafts.

Stonington Farmers’ Market

Stonington

May–October, Saturdays 9 a.m.–12 p.m.

farmfresh.org

Saltwater laps against the hulls of docked boats as this waterfront haven brings farmers, fishermen and customers together, transforming a simple parking lot into a fresh-food mecca. Staying true to Stonington’s storied history, this market overlooking Quimbaug Cove offers abundant seafood—scallops, flounder, cod, clams and swordfish—literally right off boats such as the *Jenna Lynn*.

Market stalwarts Belinda and Ed Learned from Stony Ledge Farm supply the market with fresh beef, roasts, ribs, pork chops, sausage, bacon, kielbasa and broiler chickens. “Our cows are grazed on the pastures you pass by every day,” says Learned. “Knowing where your food comes from and what it’s been eating is a luxury of shopping at farmers’ markets.”

Echoing that sentiment, Robert Burns of Aiki Farm, who brings his hydroponically grown organic shoots and sprouts, adds, “Farmers’ markets get consumers in direct contact with the highest quality nutritional foods.”

Litchfield Hills Farm-Fresh Market

Litchfield

Year-round, Saturdays 10 a.m.–1 p.m.

litchfieldhillsfarmfresh-ct.org

A must-stop for foodies, this market, located in the Litchfield Hills, is a delight for those who enjoy the art of foraging for novel selections such as maple syrup milk shakes, patriotic red, white and blue potatoes and “duckos” for dinner.

Capturing the essence of a truly food-driven happening, this bazaar sets up in the heart of the Litchfield Historic District. Professional chefs frequently demonstrate their craft here, offering a riot of interesting aromas, colors and tastes. Jonathan Gyles from the Litchfield Inn, for one, gains inspiration from the fresh fare to create savory samples, including curry, salmon, goat cheese and mousse tartlets.

“We have great food available in our own communities. I personally go into the fields with farmers and pick the food I’ll use at the restaurant,” says Gyles. “Patrons are more excited when the food is from local farms.”

For the at-home chef, the stall of MarWin Farm piques interest. The board lists Pulling My Leg, Skinny Fat and duck sausage. Owner Joanne Dahill explains: “Pulling My Leg is fully cooked Peking duck leg meat, great for making everything, but especially good in duck tacos or ‘duckos.’” Skinny Fat is rendered duck fat, packed with flavor and great to cook with, while duck sausage is made with leg and thigh meat, roasted garlic, spinach and feta cheese. Dahill also offers Coturnix quail, partridge, chicken and turkey.

You can’t get foods like this in the aisles of your grocery store!



Farmers’ markets are about all things yummy: (left to right) Fresh-squeezed lemonade from The Village Restaurant in Chester; treats at the Coventry Market; a gourmet offering from Stamford’s Beldotti Bakery at Fairfield Hills in Newtown.





"Seared scallops, ho hum."
Executive Chef Leo C. Bushey III thinks not.

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the connecticut table

EDITED BY VALERIE SCHROTH



Summer Dining Special

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TEA SCREAMS ♦ CHEF JAMES WAYMAN ♦ TABLE TALK
BERRY BITES ♦ LOADS OF LISTINGS

Call of the Wild

BY ELISE MACLAY

TWO VERY DIFFERENT OUTDOOR TABLES: ONE ON A RIVER, ONE ON A BUZZING CITY STREET.

Summer's here. Fling open the doors. Time to dine en plein air. On the banks of the Seine, in an English garden, on the deck of a yacht. Or (let's get real), at a classy open-air café by a new French bistro on the Saugatuck River in Westport or in New Haven on the largest outdoor dining space in town where every night's a block party. Dining out is in. Get it while it's hot.

Rive Bistro ★★★ Westport

Full disclosure: I am in love with French bistro cooking. Not just the romance of it but the food itself, which is among the best home cooking in the world. Prepared with passion by a good French chef, it's comfort food that comforts. It doesn't shock or bite, its aim being

not to impress but to promote a warm, friendly atmosphere conducive to conviviality and to lift the spirit with a dash of joie de vivre. Steak frites, moules Provençal, croque monsieur, duck and foie gras sausage. Ooh la la.

One of my favorites was Bistro des Amis in Westport, which flourished for a decade before it closed in 2001 when Eric Sierra, the chef/owner, left to open Il Palio, an Italian restaurant in Shelton. Italian? With a French chef? No good can come of this, I thought, but I was wrong. Il Palio was a hit. I liked it but it wasn't the French bistro I longed for.

Years passed. Fast-forward to April 1, 2013, when the unexpected occurred. Sierra came back to Westport and opened a French bistro called Rive in a riverfront building that over the years has housed a

Eric Sierra's delectable little bistro brings joie de vivre to the banks of the Saugatuck River in Westport.

raft of restaurants, most recently River House Tavern. Owned for a decade by investment banker Kevin Burns, none of these restaurants really took off. People came for the view and the raffish bar scene—not for the food. The barflies didn't care and the foodies didn't come back. What was needed has now been supplied—a talented, experienced professional chef/owner and restaurateur. One look and the difference is apparent. Cleverly transforming the mundane space, Sierra and business partner Vivi Torres have created a chic urban-style bistro that has contemporary freshness and vitality but is at heart true to the bistro tradition of hearty food and a warm, friendly atmosphere.

The big draw remains a fabulous view of the Saugatuck River—from a wraparound wall of windows in the dining room and a 50-seat café-style patio so close to the river you can stroll out and run your fingers through the water. With four slips at a public dock providing access to the restaurant, you can even come by boat.

But as history has proved, it takes more than a room with a view. The human element is the make-or-break factor in restaurant success, and when I popped in during the renovation, things were looking good in that direction, too. Chef Sierra and Torres were always there—schooling the staff, talking to suppliers, consulting a lighting expert who came out from New York City (note the glowing alabaster urns on a shelf above the fireplace). When the restaurant opened and I returned with friends, the pervasive feeling was that we were in good hands.

The menu offered what French bistros have always provided—deeply satisfying down-to-earth food with inimitable Gallic flair. Small plates (*petite assiettes*) under \$20, *entrées* under \$30. We ordered the duck and foie gras sausage for \$14 and the mousse de foie gras for \$15. With both on offer we felt like millionaires. The hearty country-French style sausage arrived with warm green-lentil salad, and the mousse, a sybaritic slab of velvety richness, was adorned with a wafer of brioche toast and a bling of fig jam.

Duck confit with fingerling potatoes, mushrooms and frisée pleased me less. The duck was dry and tough and the vegetables and salad were unexciting. But mini lobster rolls, in a nod to New England cuisine, brought us back to luscious. Lots of sweet, tender lobster meat, wonderful French mayonnaise and the bitter-crunch of celeriac slaw for balance. Rive's frisée aux lardons reminded us how good this classic French salad can be. Prickly greens, lardons, croutons, warm bacon vinaigrette and, trembling on top, a perfect poached egg.

Grilled salmon, a gorgeous center cut perfectly grilled, was embellished with dill sauce,



On the menu at Rive Bistro: roasted beet salad with mache greens and goat cheese, top, and grilled salmon with silky potato purée. Délicieux!

sautéed kale, yellow peppers and potato purée.

The menu specials for the day were too good to resist—grilled shrimp as an appetizer and a veal chop entrée. The shrimp were lovely and, as always, hard to describe. Firm, but not cottony, tasting at once briny and sweet. Three pink-tinged beauties on a plate with swirls of avocado purée. The veal chop was high, wide and handsome, an impressive hunk of tender, juicy meat slathered with creamy wild-mushroom sauce. The veal was lean and healthily balanced with paper-thin slices of steamed summer squash. Portions were moderate and dessert was definitely to be considered.

Like a traditional bistro, Rive leaves rococo pastry confections to a bakery and makes its own yummy home-style desserts: Apple tarte, pain perdu, vanilla-scented crème brûlée. Warm chocolate cake was molten madness. Homemade coconut ice cream with chewy bits of coconut to accent the flavor. But for this literary major, poet and romantic, nothing

would do but a plate of madeleines, the soft, French cookies immortalized by Marcel Proust when he wrote about his mother sending him out for those “squat, plump little cakes called ‘petite Madeleines’ which look as if they had been molded in the fluted valve of a scallop shell.” Rive serves freshly baked authentic Madeleines de Dax with a dark chocolate sauce to dip them in. Proust dipped his in tea. I savored mine plain as I did years ago at a sidewalk café in front of a pâtisserie in Montmartre.

Rive Bistro
299 Riverside Ave., Westport
 203/557-8049, rivebistro.com

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RATINGS

★★★★ Extraordinary

★★★ Superior

★★ Very Good

★ Good

Fair

Poor

We're not at a sidewalk café or on a rooftop, we're suspended somewhere in between on a wide porch where a monumental Cinco de Mayo festival appears to be in full sway. Tequila flows, margaritas fly by, the night air smells delicious, and over there a cool guy in a black jacket is mashing avocados in a stone mortar, adding this, that and the other, including fresh lime juice he produces on the spot with a silver press and a flick of the wrist. *Ola*—guacamole.

What planet is this? The view is of Crown Street, New Haven, but what we're experiencing is a taste of the American Southwest at its magical best, a spicy blend of Navajo, Mexican and Santa Fe influences. Rooted in the land and what grows there—corn, beans, peppers, tomatoes, avocados, elk, buffalo—this is bright, bold cooking. Hot, hotter and call the fire department. But at Geronimo where chiles star and the chef knows a jillion ways to use them, heat has more subtle nuances: slow, sudden, smoky, sharp, tingly, seductive, never a dull moment from chili soup to a chili-spiked rice pudding dessert.

But first things first. Geronimo claims to have the largest collection of tequilas on the East coast—350 and counting, plus over 30 mezcals—along with a creative bartender, an international wine list and beers from here to Mexico, Belgium and the Dominican Republic. The restaurant, in fact, exists because co-owners Rob Bolduc and Marc Knight like to travel and along the way became enchanted with the American Southwest and Santa Fe cuisine. They decided to recreate the verve and romance of it in New Haven. Accordingly, Geronimo's decor suggests the interior of an adobe house and the menu is studded with ingredients and dishes rarely found in New England—Navajo frybread, elk, bison meatballs, chihuahua cheese. Geronimo gets its Hatch green chiles directly from Hatch, New Mexico (the only place they grow), but otherwise sets no geographic limits other than “best of” when it comes to sourcing.

This works especially well with seafood. A lobster enchilada, for example, features tender sweet chunks of lobster meat mixed with roasted corn and diced bell peppers wrapped in a corn tortilla. Drizzled with chipotle crema, it's served with a small salad of jicama slaw.

A crab quesadilla delivers a surprising amount of jumbo lump crabmeat in the form of a circular tortilla sandwich almost the size of a dinner plate. Filled with more crab than cheese (reversing the usual ratio) and laid out flat, rather than folded, it might be the tastiest crab quesadilla I've ever had—including the ones I used to get at a shack at the beach in Vieques. Those were deep-fried and dripping with cheese—but hey, a dip in

CHEF DU JOUR

BY ELISE MACLAY

James Wayman | OYSTER CLUB

James Wayman, executive chef of the Oyster Club in Mystic, was in high spirits. It was early spring and he had just harvested the first crop of asparagus from his kitchen garden and gathered a bountiful supply of ramps and fiddleheads from a nearby forest. He said he greets spring and the beginning of summer with special enthusiasm because it liberates him from kale and spinach. A passionate locavore, he cooks what he preaches: 95 percent of the fruits and veggies on the Oyster Club menu are grown within 50 miles of the restaurant and served in season. Fish comes almost exclusively from the coasts of Connecticut and Rhode Island. Meat arrives whole from local farms directly to the kitchen, where it is butchered and aged.

As trendy as farm-to-table sourcing has become, chef Wayman has been doing it most of his life. He grew up on his grandfather's farm in North Carolina, where he said, “Growing your own food brings you closer to the land, teaches you to cherish and respect it. It also encourages a sense of community which I like and would love to bring back. Buying locally for the restaurant, I meet farmers who become friends, and partners in a way. They show me what they're planting. Sometimes they bring me something new. Sometimes I tell them what I need.”

Educating the public is part of it, too, he said, working with local schools, staging events like “Dinners on the Farm.” For seven years, as executive chef at River Tavern in Chester, Wayman worked with chef-owner Jonathan Rapp to make supporting local farms fashionable and fun. Before that, after graduating from Johnson & Wales College of Culinary Arts in Providence, R.I., he was the chef at Water Street Tavern in Stonington, where he became passionate about locally sourcing from the sea. Oysters from Noank, Niantic, Fishers Island,

Point Judith—he knows the subtle nuances of them all.

At Oyster Club, “farm-fresh” and “fresh-from-the-sea” have come together—along with what chef Wayman learned from his international travels. “Some people travel to see,” he told me. “I travel to taste.”

He learned something almost everywhere he went, but Oaxaca, Mexico, and Bangkok in particular energized him. “I loved the flavor profile” he said, “the bold, bright, balanced combinations.”

Mexico and Thailand also deepened his sense of responsibility. “They use every part of the plant, root, seed, leaf; every part of the animal,” he said. “They don't waste *anything*.”

In Thailand, he studied with a famous Bangkok chef and came home with a recipe he likes to play around with and serves in all manner of tempting variations.

Basically, it's jasmine-rice balls spiked with red curry, deep-fried, cracked open and served as a salad with raw vegetables, fried chiles and kaffir lime leaves.

But on that early spring night, chef Wayman also had news. Even as we spoke, behind the Oyster Club a second dining space was taking shape: a 50-seat, open-air patio surrounded by edible foliage—herbs, rhubarb, elderberry bushes, spice bushes with red berries and lemony leaves the chef uses to make ice cream. An outside kitchen, built to look like a small barn, was being fitted out. Everything would be cooked on wood. Grilled oysters, burgers, roast suckling pig, smoked goat, whole fish, lobsters. The words conjure the scene, the sizzle, the scent of woodsmoke. By the time you read this, you might be there, dining on carefully raised, gorgeously fresh local food prepared by a chef who loves what he's doing and does it brilliantly.



the surf makes anything taste divine.

No surf here, but the vibe's the same. People swirl around, meet and greet, a live band begins to play. We eat to the beat and sample the exotic: Elk chili made with Northwest farm-raised elk with red kidney beans, tomato and chorizo sausage. This prizewinning chili is a rare treat because its deep, loamy, hard-to-

place flavor is imparted by a hint of cuitlacoche, a deliberately cultivated corn fungus sometimes known as "Mexican truffle."

A romaine, artichoke and heart-of-palm salad with poblano ranch dressing is okay, but oddly bland. Navajo frybread, on the other hand, is inspired: Native American meets Nuevo Americano, with traditional fried dough topped with ricotta, fig, chorizo, caramelized onions and cilantro.

But the carnivore among us will not be denied and in short order a 12-ounce Black Angus New York strip steak arrives, medium-rare, with mashed yucca, onions, squash and chimayo sauce. For my taste, this red sauce, loaded with chimayo chili powder is too hot and too harsh—but then, fire-eaters call me a wimp. With or without sauce, it's an excellent steak and perfectly grilled.

Serving all of the above is challenging on a busy night, as I gather most nights are here, but from where we sit (at a high table near the bar, which made the job even harder) every member of Geronimo's young, attractive staff seems to be moving fast and smiling.

Like everything else at Geronimo, the menu is larger-than-life. There are whole categories of tacos, nachos, chili/soup, quesadillas, tamales, rellenos, burritos, main plates, In the Bun, greens. It would take weeks to sample it all. We have done our best and move on to desserts, which are listed on a separate menu. Très leches cake, which we

almost don't order because it's gotten so commonplace, turns out to be one of the best versions around. Chocolate polenta cake, which the menu warns is "very decadent," is indeed irresistibly sinful, with a dense, ultra-chocolate crust filled with three types of chocolate ganache.

"Sandro's frybread," a huge portion of hot fried dough (topped with powdered sugar and strawberry and chocolate sauce) is heavier than the light, crispy little churros we love to eat for breakfast whenever we're in Spanish-speaking territory. I manage a few bites only and take the rest home. Sweet-tooth advisory: Save room. You'll need it for Geronimo's rice pudding with chocolate, tequila-soaked raisins, cinnamon, chili and whipped cream.

Or (dare I suggest?) one of Geronimo's special "dessert cocktails." A Chef-Hash-Kish, perhaps, made with hot black coffee, Patrón XO Café and Irish Cream. Why not, we're in Santa Fe country, and it's a party.

Geronimo

271 Crown St., New Haven

203/777-7700 geronimobarandgrill.com

Lunch Monday through Saturday 12 to 4. Dinner Monday through Thursday 4 to 11, Friday and Saturday till midnight, Sunday till 10. Major credit cards except Discover. Price range: appetizers \$9 to \$17, entrées \$16 to \$28, desserts \$4 to \$6.



Ice Cream That's Tea-rrific

A little company called TEA-RRIFIC! ICE CREAM® in Norwalk recently swept its category at the 2013 Connecticut Specialty Food Association's Product Awards Competition.

TEA-RRIFIC was started by former investment banker Mario Laite in 2012. He'd always loved ice cream as a kid, Laite says—"the sweeter, chunkier and gooier the better"—but over time he developed a more discerning palate. "I began searching for more unique and complex flavors, made with the finest ingredients and no unnecessary additives." Nothing fit the bill so Laite began experimenting

on his own. When he tried a batch with all-natural Earl Grey, he knew he had a hit. "I realized I was on to something when people's eyes lit up," he says, "so I thought, 'Why stop there?'"

All four TEA-RRIFIC flavors placed in the CSFA competition, with Chunky London Mist and Masala Chai tied for first place, and Ginger Matcha and London Mist taking second and third place respectively. (A new Chamomile flavor is just out.) They can be purchased at Whole Foods and other specialty stores. *For a complete list, go to tearrificicecream.com.*

—V.S.



PAUL JOHNSON



The Beer Garden @ Harbor Point in Stamford has been packing them in on the waterfront since the day it opened.

Eat, Drink and Make Merry

Beer gardens are hot-hot-hot for summer.

BY ELIZABETH KEYSER

“Biergarten.” The word evokes a convivial Bavarian tradition. Outdoors-loving people gathered at long, narrow tables, gravel underfoot and big, leafy trees overhead. Lifting tall, cool foam-topped glasses of beer to their lips. Beer gardens are casual and fun. And they’re a hot trend right now in Connecticut, spurred on by the craft-beer movement. Not one but two large-scale contemporary versions just opened in Stamford, inspired by the recent flowering of beer gardens in New York. In South Norwalk, SoNo Marketplace has opened a beer garden across from its farmer’s market. Other more classic beer gardens around the state have been purveying brews and good times for years. Here’s the cream of the crop.

The Beer Garden @ Harbor Point in Stamford is a 300-seat, indoor/outdoor, industrial-waterfront scene. The throngs descended on day one, and owner Johnny Heil ordered more German beer garden tables the next day. Now the long, narrow, blonde-wood-topped tables are occupied by groups of people who’ve just come from the office, or stopped in after a baseball game, or were walking their dogs on the boardwalk and decided to enjoy the day even more with a beer. In the evening, the sun sets across the canal, against a background of barges. The interior of The Beer Garden, a two-story steel-and-glass box with retractable windows open to the breeze, is clubby—music pumps in this open space of polished concrete floors, walls lined with wood pallets reclaimed from Harbor Point construction, and copper

bistro chairs. The walls are decorated with eye-catching framed installations of live moss.

There are 24 beers on tap, including selections from Connecticut breweries like Thomas Hooker (Hartford), Two Roads (Stratford) and Charter Oak (New Canaan), and regional brews like Dogfish Head and Captain Lawrence. Curious Traveler Shandy, a wheat beer infused with lemon and lime, is a top-seller. In Germany, people are allowed to bring their own food to beer gardens, lending a relaxed picnic air. Here, you grab something from one of the gourmet food trucks parked nearby: a lobster roll from Lobstercraft, Caribbean food from Maddy’s, an organic thin-crust pizza from Skinny Pines. A kitchen will be built this winter. 203/316-9044, beeratthepoint.com

Landmark Biergarten at Station Eats in downtown Stamford also has a contemporary vibe. The second-story patio outside organic fast-food restaurant Station Eats seats 80 at German beer garden tables topped with bright orange and blue umbrellas. Candles and grey-leaved plants in orange planters decorate the tables. The oak-and-cherry wood bar built by a local craftsman offers a rotating selection of taps that can include Brooklyn Lager, Dogfish Head IPA, Half Full (brewed just two miles from here), Coors and PBR. All pints are \$6 to encourage those who might order by price to try a (usually more expensive) craft beer. Station Eats keeps the food prices down, too. The idea is fast, casual—healthy—food for under \$10, e.g., grass-fed beef

Craft beers and crowds are the draw at these happy spots.

burgers and dogs, fries and fixings made from organically raised produce. Co-owner Nick Type has recently added some German-inspired dishes like bratwurst on a pretzel roll, and brats and pork belly braised in beer and sauerkraut. 203/588-0960, stationeats.com

In Westport, the popular **Bobby Q's Rooftop Beer Garden** is open for its second summer. For people who count beer and barbecue right up there with wine and cheese or milk and cookies when it comes to world-class combinations, this is the place. Order the pit-smoked barbecue in the restaurant downstairs, then bring it up to a picnic table on the roof and dig in beneath a string of lights overlooking Main Street. There are 12 taps at the rooftop bar, and owner Bobby LeRose says the key is rotating draft lines. "Brewers are always coming out with new beers and people want to try something new," he says. One of the newest is a wheat IPA from Two Roads in Stratford. Or try a super-hoppy high-alcohol India Pale Ale (IPA) like LaGunitas (California) or a lime-infused summer ale from Samuel Adams. The biggest seller here is Stella Artois ("The Bud of Belgium," sniff craft-brew snobs). Live music plays on weekends. 203/454-7800, bobbyqsrestaurant.com

A traditional German beer garden can be found at the **Old Heidelberg**, celebrating its 10th anniversary in Bethel. Behind the cozy-looking building on Stony Hill Road is a gravel-lined beer garden filled with long tables and festive umbrellas, shaded by a giant maple tree. A picket fence keeps the kids' play area separate, but the whole vibe is family-friendly and mellow. Old Heidelberg offers 40 rotating seasonal drafts and bottles, mostly German, with a few from Austria. The most popular drafts are the Radenburger pilsner (light and dry), the Hofbräu dunkel (dark, sweeter) and

ling skin encasing tender, slow-cooked pork. When Tucker bought the restaurant two years ago, he knew he had to keep it on the menu. Actually, he kept the entire staff, including the German chef. The salad platter, offering four German salads, potato, cucumber, cabbage and carrot, arrives heaped together and topped with lettuce. The cucumbers are thickly sliced (a German grandmother would say they should be thin). The cabbage salad is dressed with bacon and vinegar. The sausage plate offers a choice of six imported from Germany, including the pale veal weisswurst, skinny pork Nürnberger and smoked-beef grobe rindswurst. The atmosphere and the view (of a field and trees in the distance) is transporting. On weekends, a three-piece oompah band plays. 203/797-1860, restaurantheidelberg.com

East Side Restaurant in New Britain is Connecticut's oldest German restaurant. The location on a residential street, seems like an odd place to find a restaurant, but the restaurant opened 70 years ago, back when a trolley ran down the center of Whitney Avenue. The beer garden was opened in 2009 on a second-story deck that seats more than 120. With lederhosen-wearing servers shouting "Tocki Tocki Tocki—Hoy! Hoy! Hoy!" (words not found in my German-English dictionary) as they deliver enormous 1-liter steins of beer and an accordionist playing toe-tapping music, this place is so over-the-top, you just have to join in the fun. Even when dirndl-clad waitresses deliver "small" (half-liter!) beers with a mocking "Teeny, teeny, teeny, ha, ha, ha." As for the touristy, 2-liter "das boot" beer in a souvenir glass boot? No comment. East Side offers seven draft German beers on tap, including, Warsteiner Pilsner, Franziskaner Hefe-Weisse, Warsteiner Dunkel and Hofbräu Original.

German potato pancakes are house-made with shredded potatoes fried crisp, golden-brown. Coleslaw is finely shredded, crisp and vinegary. A specialty here is the "meter board," a 3.3-foot board heaped with enough sausages or potato pancakes to feed six to eight people. The bratwurst, knockwurst and "German sausage" (very similar to kielbasa) are made locally, some from Adolph's Meats in Hartford. A side order of spätzle tastes even better if you ask the waitress to bring sour cream gravy.

Warning: The broodingnagian beers and portions here take their toll. When the accordionist starts playing "Smoke on the Water," you may have had your fill. 860/223-1188, eastsiderestaurant.com

SoNo Marketplace Beer Garden opened at the end of June. In the gravel courtyard, across from the farmers' market, there's now a bar offering 12 beers on tap and in bottles, including choices from Two Roads, Thomas Hooker and Relic Brewing in Plainville. You can pick up food inside: a foot-long hot dog on a pretzel roll from Festivities Eatery, pizza from Wise Guys Pizza Pies, even oysters and clams on the half-shell at Bloom Brothers. Other vendors offer cheese and fruit platters, fish tacos, sushi, and fish and chips.

Note: The SoNo beer garden is open Thursday through Sunday. 203/838-0719, sonomarketplace.com

hefeweizen (spicy wheat beer). Owner Alex Tucker has sought out German craft beers from Apostel Bräu, Erdinger and Hofstetter. He says the American craft beer movement, with its pushing of the boundaries of traditional beer styles, has gotten German brewers to up their game. "They're brewing in untraditional ways, using different yeast strains and importing hops from other regions," he says.

The cooking is simple here, and the most popular dish is the hulking roasted pork shank, Bavarian *schweinshaxe*, golden-brown crack-

Okay, it may not be exactly a beer garden, but it's still one of the best places around to drink good beer in a casual, convivial outdoor setting. **Eli Cannon's Tap Room** in Middletown was on the cutting edge of microbrewing when it opened 20 years ago. In the beginning there were six taps; today, there are 36. IPAs and wheat beers are the most popular in the summer, as are the five-beer flights. Three outdoor seating areas include a sandy beach area, a "New Orleans" bricked area, and "the cage," with a black-linked fence and motorcy-



A splendid time is guaranteed for all at Old Heidelberg in Bethel.



cle theme. The food is American—burgers, wings and nachos—and the atmosphere's fun. 860/347-ELIS, elicannons.com

The beer garden at **Angelico's Lake House Restaurant**, overlooking Lake Pocotopaug in Hampton, has an outdoor crushed stone dining area that offers 15 craft beers. Owner Paul Angelico looks for "stuff that is different." His customers "are willing to experiment more," he says. "There's been a huge uptick in interest." Angelico's has a festive summer atmosphere, celebrating community events like July's boat parade (you can watch it from your table), and throwing an occasional beer dinner. (There's a beer and cigar dinner July 25.) The menu is American with a focus on seafood: lobster quesadilla, Rhode Island-style calamari and lump crab cakes with roasted-corn salad. On weekends, there's live music and dancing. 860/267-1276, angelicaslakehouse.com

The Beer Garden at **Gelston House** in East Haddam, popular over 40 years ago, once offered 45 beers. Today, it's a beer garden in name only, with 12 mostly standard offerings plus Goose Island IPA and Shock Top Belgian White. Still, the big patio overlooking the Connecticut River and Goodspeed Opera House remains one of the loveliest places there is to hoist a brew. 860/873-1411, gelstonhouse.com

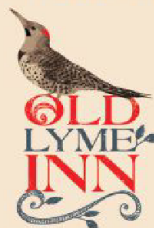
JULIE BOWELL

German food, German beer—and lots of German-style fun—are on the menu at East Side in New Britain.

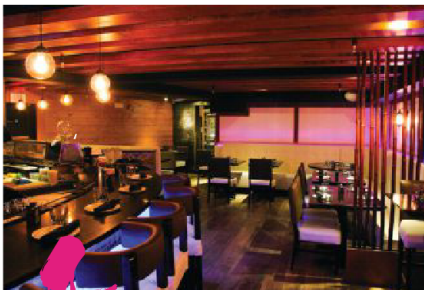


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dining guide

JULY 2013

Fairfield County

Artisan • New England A farm-to-table restaurant combining 18th-century classic Scandinavian design with New England-inspired seasonal cuisine. • Delamar Southport, 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. Experts' Pick—Best Hotel Dining. L D, \$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean Hip restaurants serving Spanish and Mediterranean cuisine—including dozens of tapas, hot and cold. *Wine Spectator* Award of Excellence. • 63-65 North Main St., South Norwalk, (203) 899-0088; 18 West Putnam Ave., Greenwich, (203) 983-6400; 4180 Black Rock Tpke., Fairfield, (203) 255-0800; 222 Summer St., Stamford, (203) 348-4800 (barcelonawinebar.com). Open daily. Experts' Pick—Best Appetizers. L D LS, \$\$, WA

Bernard's • French Perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. Experts' Pick—Best French, Best Brunch. L (Tues.-Sat.) D SB, \$\$\$, E, WA

Bloodroot • Vegetarian Offers an organic, seasonal, ever-changing menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, (203) 576-9168 (bloodroot.com). Closed Mon. Experts' Pick—Best Vegetarian/Vegan. L (Tues., Thurs.-Sat.) D SB, \$\$, WA

Bobby Q's Bodacious Barbecue & Grill • Barbecue The real deal: BBQ nachos, baby-back ribs, the brisket Reuben, Burnt Ends and American Royal award-winning BBQ sauces top the menu. • 42 Main St., Westport, (203) 454-7800 (bobbyqsrestaurant.com). Open daily. Experts' Pick—Best Barbecue. L D, \$\$, E, WA

Bon Appétit Café • French This animated spot offers a menu of authentic French food like soupe à l'oignon and escargots à la bourguignonne. • 5 River Rd., Wilton, (203) 563-9002. Closed Mon. L (Tues.-Sat.) D (Tues.-Sat.) SB, \$\$, WA [★★★ 2/11]

Bonda • New American Decorated in a hip orange color scheme, Bonda serves up pan-roasted sea scallops, Berkshire pork chop and tequila chipotle-braised lamb tacos. • 75 Hillside Rd., Fairfield, (203) 292-9555 (bondarestaurant.com). Closed Sun.-Mon. D, \$\$, WA [★★ 4/11]

Brasitas • Latin Fusion A gathering place for friends and family to enjoy exciting Latin Fusion cuisine, but with traditional accents. • 430 Main Ave., Norwalk, (203) 354-7329; 954 E. Main St., Stamford, (203) 323-3176 (brasitas.com). Open daily. Experts' Pick—Mexican/Latin. L D \$\$

The Capital Grille • American The menu at this stylish steak house includes an impressive variety of dry-aged steaks and the freshest seafood. • 230 Tresser Blvd., Stamford, (203) 967-0000 (thecapitalgrille.com). Open daily. Experts' Pick—Best Steak. L (Mon.-Fri.) D, \$\$\$, WA

Cesco's Trattoria • Italian Chef Aldo Chiamulera's wonderful new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescostrattoria.com) Open daily. Experts' Pick—Best Overall, Best American, Best Service. L D, \$\$\$, WA [★★★ 3/13]

City Limits Diner • American An Art Deco superdiner serving haute, ethnic, homespun and kids' food. • 135 Harvard Ave., Stamford, (203) 348-7000 (citylimitsdiner.com). Open daily. Experts' Pick—Best for Families, Best Breakfast. B L D LS, \$, WA

Coromandel Cuisine of India • Indian A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1214 (coromandel-cuisine.com). Open daily. Experts' Pick—Best Indian. L D SB, \$\$, WA

Dolce Cubano • Cuban You're in for a boisterous, noisy good time at this new waterfront stunner. On the menu: Havana Buffalo wings, grilled oysters with tequila and sage butter and classic Spanish paella. • 78 Southfield Ave., Westport, (203) 817-0700 (dolcecubano.com). L D SB LS \$\$ [★★ 5/13]

eleven14 Kitchen • New American Master chef François Kwaku-Dongo prepares duck sausage pizza, roasted lobster and other earthly delights at this exciting Greenwich newcomer. • 1114 East Putnam Ave., Greenwich, (203) 698-6999 (eleven14kitchen.com). Open daily. Experts' Pick—Best New, Best Hotel Dining. L D, \$\$\$, WA [★★★ 9/12]

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CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants chosen as winners of our 34th "Readers' Choice Restaurant Survey" are so designated. Restaurants reviewed after January 2010 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: \$—inexpensive (under \$15); \$\$—moderate (\$15-\$25); \$\$\$—expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)

Elm Restaurant • American Rooted in tradition, inspired by the seasons, Chef Brian Lewis' à la carte menu changes daily. The chef's tasting menu can feature five courses and be paired with wines. • 73 Elm St., New Canaan, (203) 920-4994 (elmrestaurant.com). Closed Mon. Experts' Pick—Best New. D SB, \$\$\$, WA

The Fez • Moroccan In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, Charmoula swordfish tagine)—The Fez serves up live music every night of the week. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. Experts' Pick—Best Appetizers. L (Mon.-Fri.) D LS, \$\$

Fin • Japanese Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, \$\$, WA

Gabriele's Italian Steakhouse • Italian A throwback to the days of power dining, Gabriele's is large and luxe, and so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrielesofgreenwich.com). Open daily. D, \$\$\$ [★★★ 11/11]

The Ginger Man • American A New England-style tavern with 52 beers on tap and 80 bottled beers. Offers the Ginger Man Burger, brick-grilled Hudson Valley duck and New York strip steak. • 64 Greenwich Ave., Greenwich, (203) 861-6400; 99 Washington St., South Norwalk, (203) 354-0163 (gingermangreenwich.com; gingermannorwalk.com). Open daily. Experts' Pick—Best Pub. L D LS SB, \$\$, WA

Home on the Range • American A family-owned operation that treats its customers to home-style breakfast fare from omelets to pancakes as well as seasonal dishes. • 2992 Fairfield Ave., Bridgeport, (203) 336-3514. Closed Mon. Experts' Pick—Best Breakfast. B L \$

Jeff's Cuisine • Barbecue Award-winning chef Jeff Esaw dishes up his "New Southern Style" barbecue, featuring ribs, chicken, pork and much more. • 54 N. Main St., South Norwalk, (203) 852-0041 (jeffscuisine.com). Closed Mon. Experts' Pick—Best Barbecue. L (Tues.-Sat.) D \$\$, WA

Joseph's Steakhouse • American Known for New York-style steakhouse experience with gems such as prime dry-aged beef and its porterhouse steak for two. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. Experts' Pick—Best Steak. L (Mon.-Fri.) D, \$\$\$, WA

Kolam • Indian Fine authentic Indian cuisine, including specialties such as kozhi chettinad, chicken jalfrezi and balti murgli. • 316 S. Main St., Newtown, (203) 426-7143 (kolamrestaurant.com). Open daily. Experts' Pick—Best Indian. L D, \$\$

Kotobuki Japanese Cuisine • Japanese A full-service sushi bar also offering entrées such as seafood yaki, negimaki and sukiyaki. • 457 Summer St., Stamford, (203) 359-4747 (kotobukijapaneserestaurant.com). Open daily. Experts' Pick—Best Sushi. L (Tues.-Fri.) D (Fri.-Sun.), \$\$

LeFarm • American LeFarm serves generous portions of dishes made with local ingredients in a country-farmhouse atmosphere, all under the guidance of acclaimed chef Bill Taibe. • 256 Post Rd. E., Westport, (203) 557-3701 (lefarmwestport.com). Closed Sun.-Tues. L (Wed.-Fri.) D, \$\$\$, WA [★★★½ 2/10]

l'escale • French A stylish, romantic dining room overlooking Greenwich Harbor that serves superbly inventive Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescalerestaurant.com). Open daily. Experts' Pick—Best Outdoor Dining. B L D LS SB, \$\$, WA

Liana's Trattoria • Italian Liana DiMeglio's homemade pastas and sauces packs 'em in at this cozy little gem. • 591 Tunxis Hill Rd., Fairfield, (203) 368-1235. Closed Sun.-Mon. Experts' Pick—Best Italian. D, \$\$

Little Pub • American Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. Experts' Pick—Best Pub. L D \$

Luc's Café • French Bistro Visit this casual French bistro for its quality service as well as spicy tuna tartare, croque-monsieur and steak frites. • 3 Big Shop La., Ridgefield, (203) 894-8522 (lucscfe.com). Closed Sun. Experts' Pick—Best French. L D LS, \$\$, E, WA

Match • New American The place for great appetizers, osso buco, pasta, roasted organic chicken, tasty pizzas, and hot chocolate soufflé cake for dessert. *Wine Spectator* Award of Excellence. • 98 Washington St., South Norwalk, (203) 852-1088 (matchsono.com). Open daily. D LS (Fri.-Sat.), \$\$, WA

Mezon Tapas Bar & Restaurant • Latin Fusion The menu features an inventive mix of Spanish, Latin American and Caribbean dishes, featuring locally grown and seasonal ingredients. • 56 Mill Plain Rd., Danbury, (203) 748-0875 (mezonct.com). Open daily. L D LS, \$\$, WA

Molto • Italian With classic 1950s Italian movies on a big screen in back and a 40-foot carrera marble bar, Molto's a fun place to enjoy Italian comfort food, tapas and wine. • 1215 Post Rd., Fairfield, (203) 292-8288 (pizzeriamolto.com). Open daily. Experts' Pick—Best Appetizers. L D, \$\$, WA

Navaratna • Indian A pure vegetarian restaurant specializing in the cuisine of both North and South India, characterized by the use of rich spices and aromatic herbs. • 133 Atlantic St., Stamford, (203) 348-1070 (navaratnact.com). Open daily. Experts' Pick—Best Indian, Best Vegetarian/Vegan. L D \$

Nicholas Roberts • Bistro Enjoy creative delights from chef Robert Troilo such as award-winning lobster bisque, Anne's organic chicken and seared tuna steak. *BYOB*. • 75 Main St., Norwalk, (203) 229-0035 (nicholasrobertsbistro.com). Open daily. B (Mon.-Sat.) L (Mon.-Sat.) D (Thurs.-Sun.) SB, \$\$, WA [★★½ 4/10]

Ondine • French The menu might include duck foie gras with rhubarb-and-fig compote, whole Dover sole or monkfish with wild mushrooms, tomato and lentils. • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. Experts' Pick—Best French. D SB, \$\$\$, WA [★★★½ 4/13]

Paci Restaurant • Italian Owned and operated by Chef Robert Patchen and his wife Donna, Paci is an architectural and culinary gem, featuring a classic Italian menu that also changes daily. • 96 Station St., Southport, (203) 259-9600 (pacirestaurant.com). Closed Sun.-Mon. Experts' Pick—Best Italian. D, \$\$, WA

Pane e Bene • Italian A cozy, unassuming spot where those in the know enjoy a choice menu of gems such as gnocchetti verdi al tartufo—petite green gnocchi in a black truffle cream sauce. • 1620 Post Rd. E., Westport, (203) 292-9584 (paneebene.com). Closed Mon. L (Tues.-Fri.) D, \$ [★★ 3/12]

Pink Sumo Sushi & Sake Café • New American Pink Sumo provides a lively, upscale atmosphere in which to revel and dine, and is committed to offering world-class sushi using only high-quality ingredients and the freshest seafood. • 4 Church La., Westport, (203) 557-8080 (pinksumoct.com). Open daily. L D, \$\$

Rebeccas • New American Signature dishes include foie gras dumpling in black truffle broth and crispy black sea bass with artichoke-heart ravioli. *Wine Spectator* Award of Excellence. • 265 Glenville Rd., Greenwich, (203) 532-9270. Closed Mon. Experts' Pick—Best Overall, Best American. L (Tues.-Fri.) D, \$\$\$, WA

The Red Barn Restaurant • Continental Certified Angus beef steaks and cold-water lobster tails top the menu at this rustic landmark. • 292 Wilton Rd., Westport, (203) 222-9549 (redbarnrestaurant.com). Open daily. L D SB, \$\$\$

The Red Hen • New American Exceptional dishes prepared from local, organic ingredients—salad Nicoise, T-bone steak, catch of the day—feed the body and comfort the soul. • 1595 Post Rd. E., Westport, (203) 293-4113 (westportinn.com). Open daily. B L D SB, \$\$, WA

The Restaurant at Rowayton Seafood • Seafood Yellowfin tuna sashimi flatbread, seafood stew and grilled swordfish bruschetta are among the more unusual selections here. • 89 Rowayton Ave., Rowayton, (203) 866-4488 (rowaytonseafood.com). Open daily. Experts' Pick—Best Seafood. L D LS SB, \$\$, WA

Rizzuto's Wood-Fired Kitchen & Bar • Italian Feature real Neapolitan pizza, house-made pasta, artisan breads and an antipasto bar, all in a lively atmosphere. • 1980 W. Main St., Stamford, (203) 324-5900; 540 Riverside Ave., Westport, (203) 221-1002 (rizzutos.com). Open daily. Experts' Pick—Best for Families. L D SB, \$\$, WA

Roberto's Restaurant • Classic Italian A friendly place for zuppa di pesce, veal portobello and orchiette alla Frosinone. • 505 Main St., Monroe, (203) 268-5723 (robertosmonroe.com). Open daily. L (Sun.) D, \$\$, WA

Sal e Pepe Contemporary Italian Bistro • Northern Italian Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, (203) 426-0805 (salepeperestaurant.com). Open daily. L D, \$\$, WA [★★★ 8/10]

The Schoolhouse at Cannondale • American An old one-room schoolhouse has been transformed into an enchanting restaurant featuring creative, farm-to-table fare. • 34 Cannon Rd., Wilton, (203) 834-9816 (schoolhouseatcannondale.com). Closed Mon.-Tues. Experts' Pick—Best American. L (Fri.-Sat.) D (Wed.-Sat.) SB, \$\$\$, WA

Shiki Hana Japanese Bistro • Asian Serving a wide array of Asian favorites, from sushi and sashimi to noodle dishes and hibachi. • 222 Post Rd., Fairfield, (203) 259-5950 (shikihanafairfield.com). Open daily. Experts' Pick—Best Asian. L D, \$, WA

Stonehenge • American Enjoy dining in grand style with a menu featuring old favorites simply prepared such as lamb chops and Gorgonzola-crusted New York strip steak. • 35 Stonehenge Rd., Ridgefield, (203) 438-6511 (stonehengeinn-ct.com). Closed Sun.-Mon. D, \$\$\$, WA [★★ 2/12]

Tappo • Italian Authentic Italian fare is on offer here, with dishes like carpaccio di manzo, penne with seafood and tonno alla Siciliana, along with excellent pizza. • 51 Bank St., Stamford, (203) 588-9670 (tapporestaurant.com). Open daily. L D, \$\$, WA [★★ 3/11]

Tengda Asian Bistro • Pan-Asian Guests enjoy entrées like Asian-spiced glazed duck breast, wok-seared whole lobster and sparkingly fresh sushi and creative special rolls. • 1330 Post Road E., Westport, (203) 255-6115; 21 Field Point Rd., Greenwich, (203) 625-5338; 25 Old Kings Hwy. N., Darien, (203) 656-1688; 235 Bedford St., Stamford, (203) 353-8005 (tengdaasianbistro.com). Open daily. Experts' Pick—Best Asian. L D, \$\$, WA

Thali Regional Cuisine of India • Indian Chic, exotic and fun. Unique Thali dinners—using imported spices and served on silver platters—include konkan crab, lamb chops and Andhra chicken curry. • 296 Ethan Allen Hwy., Ridgefield, (203) 894-1080; 87 Main St., New Canaan, (203) 972-8332 (thali.com). Open daily. L D SB, \$\$, WA

Thomas Henkelmann • French This refined four-star beauty in the Homestead Inn offers sublime seasonal specialties. *Wine Spectator* Award of Excellence. • 420 Field Point Rd., Greenwich, (203) 869-7500 (thomashenkelmann.com). Closed Sun.-Mon. Experts' Pick—Best Overall, Best French, Most Romantic, Best Service. L (Tues.-Fri.) D, \$\$\$, WA

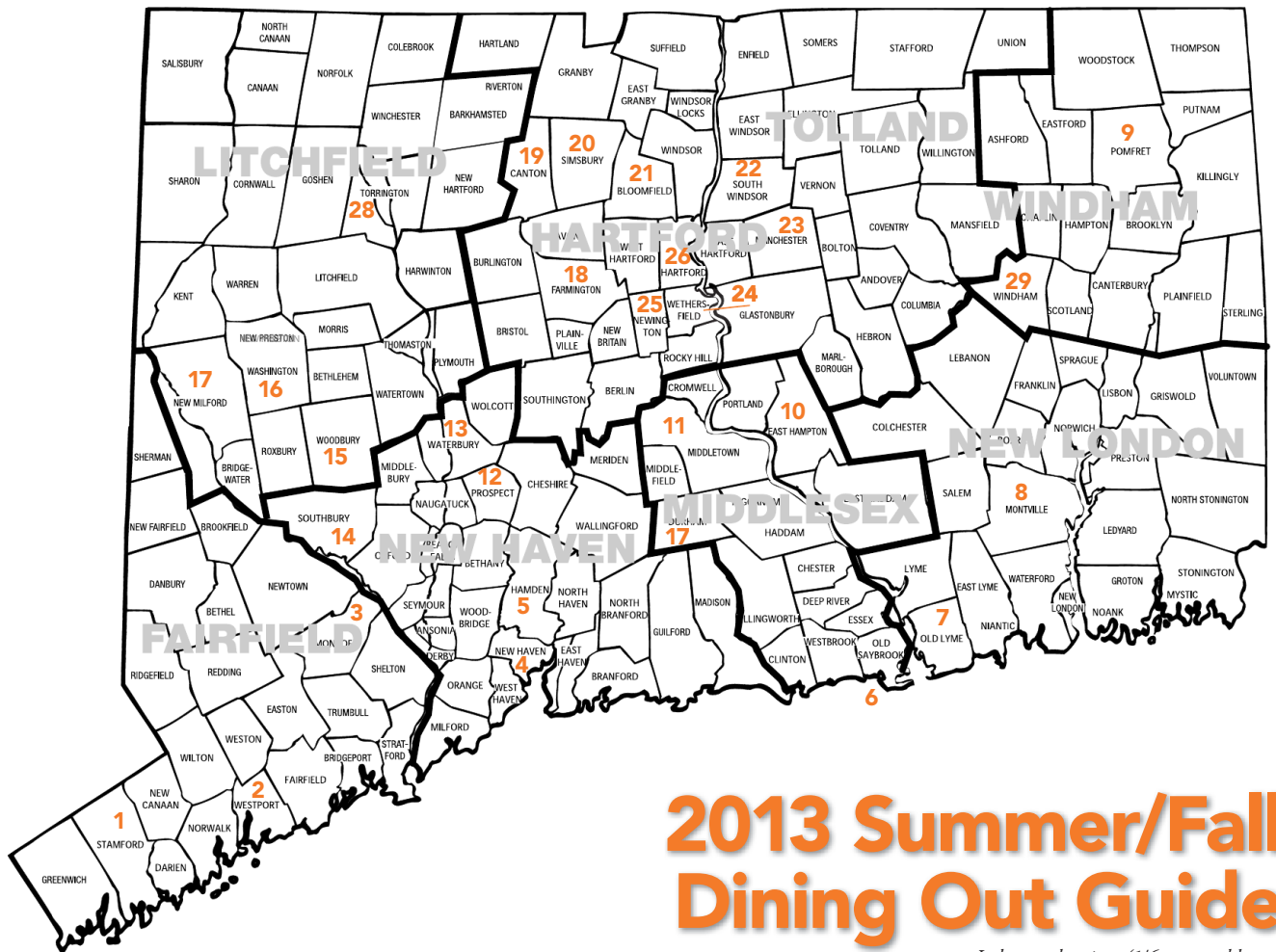
Tula Restaurant & Lounge • New American/Italian A sultry and sophisticated space with a seasonal menu that features house-made mozzarella and fresh pasta. Favorites include pan-seared sea scallops, Sonoma meatloaf and bourbon-glazed salmon. • 89 Main St., Monroe, (203) 261-1600 (tularestaurantlounge.com). Open daily. L D SB, \$\$, E, WA

Valencia Lucheria • Latin American Chef Michael Young serves creative and delicious South American-inspired dishes, from arepas to plantain-encrusted tilapia. • 154 Main St., Norwalk, (203) 846-8009 (valencialucheria.com). Open daily. Experts' Pick—Best Breakfast, Best Value. B L D (Wed.-Sun.) SB, \$

The Whelk • Seafood Chef Bill Taibe's latest venture is The Whelk: crowded, noisy, artfully casual and totally uncategorizable—the most sophisticated clam shack on the New England coast. • 575 Riverside Dr., Westport, (203) 557-0902 (thewhelkwestport.com). Closed Sun.-Mon. Experts' Pick—Best New, Best Seafood. D \$ [★★★½ 6/12]

Hartford County

Abigail's Grille and Wine Bar • American A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgrill.com). Open daily. L (Mon.-Fri.) D SB, \$\$, WA



Index to advertisers (1/6 page and larger)

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Table Talk

BY ELISE MACLAY

Come out, come out, wherever you are. Even if it's late. With patios at seven locations (Hartford, Vernon, Farmington, Wallingford, Southington, Orange and Rocky Hill), **Wood-n-Tap** (woodntap.com) invites night owls to enjoy "Bar bites by Starlight"—mini-burgers, tenders, chicken wings, sweet-potato fries with truffle-laced dipping sauce, soft pretzels, spinach and artichoke dip and more, served from 10:30 p.m. to closing seven days a week.

Be daring, be different, at **Gobi Mongolian Grill** in Southington (203/620-0888, gobimongoliangrill.com). Create a culinary masterpiece from an array of raw ingredients and bring it to the chef who will stir-fry it on a gigantic circular grill. This is an all-you-can-eat affair with a salad bar with pastas, and meat and seafood grilling options that include beef, lamb, chicken, goat, shrimp, mussels and clams. Vegetables range from the usual suspects (carrots, celery, onions) to high-end veggies like mushrooms, snow peas and asparagus. A dozen sauces—red curry, Chinese BBQ and the like—invite mix-matching. To cool things off, there's an ice cream bar—with toppings.

Seize the day at **Carpe Diem**, a new restaurant in New Canaan (203/594-0599, carpediemnewcanaan.com), where the invitation implicit in the name is especially alluring in summer when a large, lovely patio with a canopy, umbrellas and a firepit opens. With outdoor seating for 40 and a sophisticated Northern Italian menu, it's New Canaan's version of a Florentine street scene. *Buon appetito.*

Find something to crow about at the **Red Hen Restaurant**, which Shelley Deproto, former chef-owner of Lupo in Chester, opened in Old Saybrook last fall (860/388-8818, redhenrestaurant.com). Occupying the prominent Main Street space where Jack's Saybrook Steak used to be, the Red Hen has a smart, contemporary look and a neighborly vibe. Where Lupo's menu was essentially Mediterranean, the Red Hen wanders the globe for inspiration while sourcing pretty close to home: Caramelized Stonington scallops with shiitake mushrooms, grilled chicken, Portuguese fish stew, New York strip. With an affordable price point and big portions, this chick's a honey.

Share Jon Paul Pirraglia's new vision for one of Norwalk's most enduring restaurant locations. Inspired by the Pirraglia family's successful West Coast eatery, **Oak + Almond** (203/846-4600, oakandalmod.com) is a sleek redo of Tuscan Oven, with a hip chef formerly at Ridgefield's Southwest Café—like a trip to California without the airfare.

dining guide | hartford county

Barcelona Restaurant & Wine Bar • Spanish Mediterranean Barcelona's newest location in a line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. Experts' Pick—Best Appetizers. L (Mon.-Sat.) D LS, \$\$, E, WA

Besito • Mexican Tableside guacamole, enchiladas suizas and roasted wild salmon are among the top picks at this award-winning eatery. • Blue Back Square, 46 South Main St., West Hartford, (860) 233-2500 (besitomex.com). Open daily. Experts' Pick—Best Mexican/Latin. L D, \$\$\$, WA

Bombay Olive • Middle Eastern A unique restaurant combining Indian, Persian and Nepali cuisines, along with a selection of vegetarian options. • 450 South Main St., West Hartford, (860) 561-3000 (bombayolive.com). Open daily. L D, \$\$, WA

Bricco Trattoria • Italian Chef Billy Grant serves simple, fresh, delicious food, including artisan pizzas, handmade pasta, filet mignon and diver sea scallops. • 124 Hebron Ave., Glastonbury, (860) 659-0220 (billygrant.com). • Open daily. L D, \$\$, WA [★★★ 4/11]

Carbone's • Italian Authentic, gourmet Italian cuisine, served with Old World hospitality. Dine on lobster risotto, grilled pork prime rib, house-made meatballs and Caesar salad made at your table. • 596 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. Experts' Pick—Best Italian. L (Mon.-Fri.) D LS, \$\$, WA

Carmen Anthony Fishhouse • Seafood & Steak Offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. Leather booths, handsome bars and superb service lend a sophisticated vibe. *Wine Spectator* Award of Excellence. • 1770 Berlin Tpke., Wethersfield, (860) 529-7557 (carmenanthony.com). Open daily. L D LS, \$\$\$, E, WA

Cavey's Restaurant • Northern Italian/French Try either casual Italian or modern French cuisine. • 45 East Center St., Manchester, (860) 643-2751 (caveysrestaurant.com). Closed Sun.-Mon. D, \$\$ (Italian), \$\$\$ (French), E (Fri.-Sat.), WA

da Capo Brick-Oven Pizza • Italian Authentic New York-style pizza and generous single-portion or family-style entrées. Seasonal-inspired salads and delicious homemade desserts complete the menu. • 5 East Main St., Old Avon Village, Avon, (860) 677-5599 (dacaporesrestaurant.com). Open daily. L D, \$\$, WA

Dish 'n Dat • American This modern-day diner uses only the freshest ingredients to make everyday comfort-food classics like juicy burgers, fresh salads and frosty milkshakes. • 110 Albany Tpke., Canton, (860) 693-4927 (dishbarandgrill.com). Open daily. L D LS, \$\$, WA

East Side Restaurant • German You'll feel as if you're in a *hofbrauhaus* in Munich at this happy spot, as you feast on Bavarian specialties—schnitzel and goulash, sauerbraten, knockwurst and a splendid apple strudel. • 131 Dwight St., New Britain (860) 223-1188 (eastside-restaurant.com). Closed Tuesday. L D, \$\$, [★★★ 11/12]

The Elephant Trail • Thai A family-owned and -operated business serving authentic, classical Thai food, as well as the most cutting-edge Southeast Asian cuisine. • 39 East Main St., Avon, (860) 677-0065 (theelephant-trail.com). Closed Sun. L D, \$\$, WA

Feng Asian Bistro • Asian Fusion Be sure to try the cook-your-own Kobe beef and Shanghai braised meats. • 93 Asylum St., Hartford, (860) 549-3364; 110 Albany Tpke., Canton, (860) 693-3364 (fengrestaurant.com). Open daily. Experts' Pick—Best Asian, Best Sushi. L D, \$\$\$ [★★★ 5/10]

Firebox • New American Firebox boasts a seasonal, Connecticut farm-inspired menu. Seared Stonington scallops and Connecticut farm-raised lamb are among the favorites. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. Experts' Pick—Best Brunch. L (Mon.-Fri.) D, \$\$, E, WA

Fleming's Prime Steakhouse & Wine Bar • American The premier destination for food and wine lovers, offering prime meats and chops, fresh fish and poultry, complemented by a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-7196 (flemingssteakhouse.com). Open daily. Experts' Pick—Best Steak. D, \$\$, WA

Ginza Japanese Cuisine • Japanese Serves sushi, sake-marinated short ribs, miso-broiled Atlantic salmon and wasabi tuna tempura. Featuring live hibachi shows. • 14 Wintonbury Mall, Bloomfield, (860) 242-8289; 93 Asylum St., Hartford, (860) 549-5115 (ginzacuisine.com). Open daily. L D, \$\$, WA

Grants Restaurant, Bar & Patisserie • Continental A West Hartford institution serving inventive dishes such as braised lamb shank, pistachio-crusting Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. Experts' Pick—Best Desserts. L (Mon.-Sat.) D, \$\$, WA

The Grist Mill Restaurant • Mediterranean The Grist Mill serves Carpetbagger lobster, stuffed filet mignon, osso buco and traditional or spicy Rhode Island calamari. • 51 E. Main St., Avon, (860) 676-8855 (thegristmill.net). Open daily. L D SB, \$\$, E, WA

Hawthorne Inn • American At this cozy, family-friendly destination, beef and seafood are king, from classic prime rib to delicious surf and turf. • 12421 Berlin Tpke., Berlin, (860) 828-3571 (hawthorne-inn.com). Open daily. Experts' Pick—Best Prime Rib. L D (Mon.-Sat.) SB, \$\$

Joey Garlic's • Italian Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta in a family-friendly atmosphere. • 150 Kitts Ln., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. Experts' Pick—Best for Families. L D, \$, WA

La Trattoria • Italian/American Enjoy seafood linguine fra diavolo and tableside Caesar salad. Banquet facility on premises. • Rte. 44, Canton, (860) 673-5000 (latrattoriaact.com). Open daily. L (Mon.-Fri., Sun.) D, \$\$, E (weekends), WA

Maine Fish Market Restaurant • Seafood Located in one of the state's oldest commercial buildings, this restaurant offers lazyman lobster and fried whole-belly clams. • 60 Bridge St., East Windsor, (860) 623-2281 (mainefishmarket.com). Open daily. L D, \$\$, WA

Mainly Seafood • Seafood In the heart of Southington, specializing in great-tasting seafood from the coast of Maine, Rhode Island and other New England seaside locations. • 142 Center St., Southington, (860) 426-1452 (fishoncenter.com). Closed Sun. L (Mon.-Fri.) D, \$\$, WA

Max Downtown • American A Hartford mainstay featuring global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Best of Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. Experts' Pick—Best American. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish • Seafood A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. Experts' Pick—Best Seafood. L (Mon.-Sat.) D LS, \$\$

The Mill on the River • American Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Rd., South Windsor, (860) 289-7929 (themillontheriver.com). Open daily. L (Mon.-Fri.) D SB, \$\$, WA

Millwright's Restaurant • American Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wearing the top toque—and wowing all comers—at this sparkling new restaurant in a 1680 gristmill. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). • Closed Mon.-Tues. Experts' Pick—Best New, Best Service. D, \$\$\$, WA [★★★★ 12/12]

Pit Stop BBQ • Barbecue Carolina pulled pork and steamed cheeseburgers, plus a feast of homemade sides, including cole slaw, soups and chili. • 985 W. Main St., New Britain, (860) 229-4111. Closed Sun. Experts' Pick—Best Barbecue. L, \$

The PolytechnicON20 • Contemporary French/American Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. Special events by request. • 1 State St., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). Closed Sat.-Sun. Experts' Pick—Most Romantic. L D (Wed.-Fri.), \$ (L) \$\$\$ (D), E

Republic • Gastropub Handcrafted beers, boutique wines, small-batch bourbons and artistic culinary cre-

ations are all offered in a high-end pub atmosphere. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republiect.com). Open daily. L (Mon.-Fri.) D LS, \$\$

Rizzuto's Wood-Fired Kitchen & Bar • Italian Feature Neapolitan-style pizza, house-made pasta, artisan breads and an antipasto bar, all in a lively atmosphere. • 111 Memorial Rd., Blue Back Square, West Hartford, (860) 232-5000 (rizzutos.com). Open daily. Experts' Pick—Best for Families. L D SB, \$\$, WA

Ruth's Chris Steak House • American An upscale steak house for serious carnivores. Other specialties are Alaskan king crab legs and crème brûlée. *Wine Spectator* Award of Excellence. • 2513 Berlin Tpke., Newington, (860) 666-2202 (ruthschris.com). Open daily. D, \$\$\$

Salute • Italian/American It's like a classy party every night at this restaurant, where diners enjoy an au courant dinner menu featuring everything from traditional pasta dishes (including gluten-free choices) to giobatto, a robust chicken-sausage stew in a spicy broth served over fettuccine. • 100 Trumbull St., Hartford, (860) 899-1350 (salutect.com). Open daily. L (Mon.-Sat.) D, \$\$, WA [★★ 3/12]

Smokin' with Chris • Barbecue Chris uses fresh, local ingredients and specializes in barbecue and other smoked meats, but also offers salads, seafood and vegetarian dishes. • 59 West Center St., Southington, (860) 620-9133 (smokinwithchris.com). Open daily. L (Tues.-Sun.) D, \$\$, WA

Sushi Red • Sushi A no-frills restaurant where the sushi is the star—nigiri, sashimi and chef specialty rolls are among the treats here. • 450 East St., Plainville, (860) 410-1829. Closed Mon. Experts' Choice—Best Sushi. D, \$\$\$

Trattoria Il Trullo • Classic Italian A warm, inviting family-friendly restaurant serving popular dishes such as baccala al forno, pappardelle al funghi and calamari in umido. • 152 Simsbury Rd., Avon, (860) 676-0188 (trattoriailtrullo.com). Closed Mon. D, \$\$, WA [★ 3/13]

Wood-n-Tap • American Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860)

571-9444 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, \$, WA

Litchfield County

Adrienne • New American Featuring country elegance teamed with award-winning cuisine, the seasonal menus offer exciting choices such as gluten-free, vegetarian, game and seafood. • 218 Kent Rd., New Milford, (860) 354-6001 (adriennereastaurant.com). Closed Mon. D (Tues.-Sat.) SB, \$\$, E, WA

Backstage • American Located next to the Warner Theatre in downtown Torrington, Backstage serves casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls and big-plate comfort favorites. There are 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageatdrinklive.com). Open daily. L D LS SB, \$\$, E, WA [★★ 10/11]

Carmen Anthony Fishhouse • Seafood & Steak Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, \$\$\$, E, WA

Carole Peck's Good News Cafe • New American Chef Carole Peck offers original dishes like roasted free-range chicken and lobster mac 'n' cheese. • 694 Main St. S., Woodbury, (203) 266-GOOD (good-news-cafe.com). Closed Tues. Experts' Pick—Best American, Best Appetizers. L D, \$\$\$

Community Table • American Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, (860) 868-9354 (communitytablect.com). Closed Tues.-Wed. D SB, \$\$, WA [★★ 8/11]

The Cookhouse • Barbecue "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. Experts' Pick—Best Barbecue. L D, \$\$, WA

da Capo Brick-Oven Pizza • Italian Enjoy authentic New York-style pizza and generous single-portion

or family-style entrées. Seasonal-inspired salads and delicious homemade desserts complete the menu. • 625 Torrington Rd., Litchfield, (860) 482-6246 (dacapo-restaurant.com). Open daily. L D, \$\$, WA

Dos Amigos • Mexican Traditional elements and ingredients are prepared to order in this cozy restaurant. Offers seafood burritos, veggie quesadillas and "minichangas." • 910 East Main St., Torrington, (860) 482-7557 (godosamigos.com). Open daily. L D, \$\$, WA

The Falls Village Inn • American The menu at this completely reimagined inn ranges from burgers and lobster rolls to pork chops and crab cakes. • 33 Railroad St., Falls Village, (860) 824-0033 (thefallsvillageinn.com). D, \$\$, WA [★★ 10/12]

G.W. Tavern • American A Colonial-style tavern with a cozy bar and live music on weekends. Serves seasonal all-natural foods, including steaks and fresh seafood. • 20 Bee Brook Rd. (Rte. 47), Washington Depot, (860) 868-6633 (gwtavern.com). Open daily. Experts' Pick—Best Cocktails. L D LS SB, \$\$, WA

The Hopkins Inn • Austrian A country inn with an Old World atmosphere known for wienerschnitzel, backhendl and fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. Experts' Pick—Best Outdoor Dining. B L (Tues.-Sat.) D, \$\$\$

Infinity Bistro • American Enjoy small plates, great entrées and mouth-watering desserts in a music-themed dining room. • 20 Greenwoods Rd., Norfolk, (860) 542-5531 (infinityhall.com). Closed Tues. L D SB, \$\$, E, WA [★★ 9/10]

John's Café • New American You'll find New American cuisine with a subtle Mediterranean influence at this casual bistro. Serves great appetizers, grilled pizzas and entrées like salmon with morels, ricotta gnocchi and house-made pastas. *Wine Spectator* Award of Excellence. • 693 Main St. S., Woodbury, (203) 263-0188 (johnscafe.com). Open daily. L (Mon.-Sat.) D, \$\$, WA

The Litchfield Saltwater Grille • Seafood An upscale fish house serving local fish, oysters and steaks prepared on a mesquite grill in an open kitchen. *Wine Spectator* Award of Excellence. • 26 Commons Dr. (Rte. 202), Litchfield, (860) 567-4900 (litchfieldsaltwatergrille.org). Open daily. L (Tues.-Sun.) D LS SB, \$\$, E, WA

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Longwood Country Inn • New England A historic award-winning 1789 inn, located in the scenic Litchfield Hills. Fine dining options include lobster bisque, seafood crêpes and roast quail. • 1204 Main St. S., Woodbury, (203) 266-0800 (longwoodcountryinn.com). Closed Mon. L (Tues.-Sat.) D (Tues.-Sat.) SB, \$\$, WA

Mayflower Inn • Continental The ever-changing menu features fresh, seasonal and local ingredients from Connecticut's coast and countryside. • 118 Woodbury Rd., Washington, (860) 868-9466 (mayflowerinn.com). Open daily. Experts' Pick—Most Romantic, Best Hotel Dining. L D, \$\$\$, E (Fri.-Sat.), WA

Northern Galapagos • American Favorites include ginger-encrusted salmon and grilled New York sirloin. Also boasts a great vegetarian menu. • 281 Winsted Rd., Torrington, (860) 459-7259 (northerngalapagosrestaurant.com). Closed Mon. B D, \$\$

Oliva • Mediterranean Wonderful flavors are found in the Moroccan eggplant, chicken-and-lamb kebabs, scallops in grape leaves and sweet potato gnocchi. • 18 East Shore Rd. (Rte. 45), New Preston, (860) 868-1787 (oliva-cafe.com). Closed Mon.-Tues. D, \$\$, WA

The Painted Pony • American This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Rte. 61), Bethlehem, (203) 266-5771 (paintedponyrestaurant.com). Open daily. L (Mon.-Sat.) D, \$, E, WA

Patty's Restaurant • American A delightful, classic breakfast experience with generous portions—the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Rd., Litchfield, (860) 567-3335. Open daily. Experts' Pick—Best Breakfast. B L \$

River Bistro • Mediterranean Located on the banks of the Housatonic River, River Bistro offers fine Mediterranean cuisine with a Spanish accent. The house specialties include a variety of tapas and traditional paella. • 300 Kent Rd., New Milford, (860) 355-4466 (riverbistro.net). Closed Mon.-Tues. L (Sun.) D, \$\$, WA

Salsa Restaurant • Southwestern Salsa highlights Southwestern cuisine with house-made mild-to-hot New Mexican-style dishes, fajitas, quesadillas and house-made salsas. • 31 Bank St., New Milford, (860) 350-0701 (salsarestaurantct.com). Closed Mon. L D, \$, WA

Scarpelli's • American Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, (860) 482-7977 (scarpellisclasscatering.com). Open daily. B L D, \$\$, WA

The Restaurant at Winvian • French Chef Chris Eddy constantly changes the menu, using simple, crisp and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. Experts' Pick—Best Overall, Best Hotel Dining. L D, \$\$\$, WA

The Village Restaurant • American A historic pub and restaurant in the heart of Litchfield bustling with locals and tourists alike. Veal bartaucchi, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (village-litchfield.com). Open daily. L D, \$\$

West Street Grill • New American An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (weststreetgrill.com). Open daily. Experts' Pick—Best Overall, Best American, Best Service. L D SB, \$\$\$, R (on weekends), WA

The White Horse Country Pub • American Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorsecountrypub.com). Open daily. Experts' Pick—Best Pub, Prime Rib. L D SB, \$\$, WA [★ ★ 3/10]

The Woodland • American The wide-ranging menu at this country-chic outpost includes Asian spinach salad, steak tartare and a big, thick veal chop with mashed potatoes. There's a sushi menu, too. • 192 Sharon Rd., Lakeville, (860) 435-0578 (thewoodlandrestaurant.com). L D \$\$\$ [★ ★ ½ 5/13]

Middlesex County

Alforno • Northern Italian Known for a great selection of house-made ravioli, including veal osso buco with fresh ricotta ravioli, butternut squash ravioli and wild boar ravioli, as well as tagliatelle bolognese and arugula chicken. • 1654 Boston Post Rd., Old Saybrook, (860) 399-4166 (alforno.net). Open daily. L D, \$\$, WA

Amici Italian Grill • Italian Features a relaxed atmosphere, sophisticated decor and a menu including seafood fra diavolo, filet mignon, tuna steak and chicken Milanese. • 280 Main St., Riverview Ctr., Middletown, (860) 346-0075 (amicitaliangrill.com). Open daily. L (Mon.-Sat.) D, \$\$

Angelico's Lake House • American Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, (860) 267-1276 (angelicolakehouse.com). Open daily. L D LS SB, \$\$, E, WA

Aspen • New American The menu at this sophisticated spot includes small plates (house-made tagliatelle, grilled flatbreads) and large—duck breast, rabbit, lobster pappardelle, Stonington sea scallops and more. • 2 Main St., Old Saybrook, (860) 395-5888 (aspencnt.com). Open daily. L (Tues.-Sun.) D, \$\$, WA

Baci Grill • Modern Italian Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Rd., Cromwell, (860) 613-2224 (bacigrill.com). Open daily. L D LS, \$\$, E, WA

The Oak Room • French The recently expanded restaurant at the Copper Beech Inn has an acclaimed new international chef, Gaspar Stantic. Entrées include Maine lobster salad and veal medallions with porcini mushrooms. • 46 Main St., Ivoryton, (860) 767-0330 (copperbeechinn.com). B (daily), D (Tues.-Sun.), \$\$\$, WA

Café Routier Bistro & Lounge • New American At this large, open space, the regional and seasonal menu changes every six weeks, and might include camp-style trout, hanger steak and Kobe sliders. • 1353 Post Rd., Westbrook, (860) 399-8700 (caferoutier.com). Open daily. D LS, \$\$, WA

Chamard Bistro • French This sophisticated rustic bistro has a dining porch overlooking Chamard Vineyards. On the menu: Steak frites, cassoulet, lamb chops and wild steelhead trout. 115 Cow Hill Rd., Clinton, (860) 664-0299, (chamard.com). Closed Mondays. L, D \$\$, WA [★ ★ 6/13]

Chip's Pub III • American Something for everyone here, from salads and sliders to fried seafood platters and steaks. • 24 West Main St., Clinton, (860) 669-DINE (chipspub3.com). Open daily. L D, \$, WA

Coyote Blue Tex Mex Café • Tex-Mex The extensive menu includes the spinach-and-feta quesadilla, Cattleman's Steak and Southwestern stir-fry served over Mexican rice. • 1960 Saybrook Rd., Middletown, (860) 345-2403 (coyoteblue.com). Closed Mon. D, \$, WA

Cuckoo's Nest • Mexican Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for over 35 years. • 1712 Post Rd., Old Saybrook, (860) 399-9060 (cuckoosnest.biz). Open daily. L D SB, \$\$\$, E, WA

Fiore Pizzeria & Restaurant • Italian An Italian family restaurant located on the shoreline. Serves pasta, veal, seafood, chicken and pizza at affordable prices. • 210 Main St., Old Saybrook, (860) 388-2699 (fiorepizzeria.com). Open daily. L D, \$

Forbidden City Bistro • Chinese Try New York-style Asian fare, like Beijing duck or xian jiang lamb kebob. • 335 Main St., Middletown, (860) 343-8288 (forbiddencitybistro.com). Open daily. L (Mon.-Sat.) D SB, \$\$, WA

Fresh Salt Restaurant • American Drink in the glorious view of the sea while savoring regional dishes such as Fresh Salt cioppino, merlot-braised short rib "osso buco" and Block Island swordfish. 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. Experts' Pick—Best Brunch, Best Outdoor Dining. B L (Mon.-Sat.) D SB, \$\$\$, E, WA

Gabrielle's • New American Gabrielle's is an upscale bistro serving grilled tenderloin of beef, pan-seared scallops and pan-roasted fillet of salmon. Features a cozy bar with an elegant dining environment. • 78 Main St., Centerbrook, (860) 767-2440 (gabrielles.net). Open daily. L (Mon.-Fri.) D SB, \$\$, WA

Gelston House • American Bistro This historic restaurant offers fine dining with unparalleled views of the Goodspeed Opera House and the Connecticut River. Entrées include pan-seared duck breast, filet mignon Bordelaise, surf and turf and lamb ragout. There's a prix fixe selection for theatergoers and a late-night menu. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, \$\$, E, WA

The Griswold Inn • American Exuding river-town charm, the beloved 1776 "Gris" features classic New England cuisine in the dining room, an international small-plates menu and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. Experts' Pick—Best Prime Rib. L D SB, \$\$\$, E, WA

Hanami • Japanese This sushi and hibachi steak house also serves up noodle dishes, tempura and salmon teriyaki. • 15 Long Hill Rd., Clinton, (860) 664-9268 (hanamClinton.com). Open daily. L (Mon.-Sat.) D, \$\$, WA

Haveli India • Indian Amidst traditional Indian decor, Haveli serves coconut soup, chicken tikka masala, diwani kebab, fish tandoori and the Haveli mixed grill. • 1300 South Main St., Middletown, (860) 347-7773 (haveliindia.com). Open daily. L D, \$, WA

Hilltop BBQ • Barbecue Beer-battered onion rings, loaded chili, Memphis-style baby-back ribs and cornmeal-and-jalapeño-encrusted catfish are just a few of the tasty down-home choices at Hilltop BBQ. • 12 Rae Palmer Rd., Moodus, (860) 873-1234 (hilltopbbqsteakhouse.com). Open daily. Experts' Pick—Best Barbecue. L D, \$\$, WA

It's Only Natural Restaurant • Vegan An artsy spot decorated by the works of local artists, ION offers a gourmet vegan and vegetarian menu with sandwiches, sweet potato enchiladas and the Cali Melt. • 386 Main St., Middletown, (860) 346-9210 (ionrestaurant.com). Open daily. L D, \$, WA

Lenny & Joe's Fish Tale • Seafood This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishsale.com). Open daily. L D, \$\$, WA

Liv's Oyster Bar • Seafood Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, \$\$, WA

Luce • Tuscan/Modern American Serving Tuscan cuisine with a modern American flair, Luce is the place for steaks, seafood and game. • 98 Washington St., Middletown, (860) 344-0222 (lucect.com). Open daily. L D LS, \$\$, WA

Luigi's • Italian Luigi's provides home-style cooking, including fettuccine Alfredo, manicotti and cannelloni. • 1295 Boston Post Rd., Old Saybrook, (860) 388-9190 (luigis-restaurant.com). Closed Mon. L (Tues.-Sat.) D, \$\$, WA

New Deal Steakplace • American Fireside chats are encouraged here at the home of broiled steaks, 10-ounce burgers and FDR's New Deal memorabilia. • 704 Boston Post Rd., Westbrook, (860) 399-0015. Open daily. L (Mon.-Sat.) D, \$\$, WA

Oliver's Restaurant & Tavern • American Dine on New York strip, prime rib and fresh fish in this rustic Connecticut barn. • 124 Westbrook Rd. (Rte. 153), Essex, (860) 767-2633 (oliverstavern.com). Open daily. L D LS, \$, E, WA

Penny Lane Pub • English Pub This two-story pub and restaurant offers a friendly neighborhood atmosphere and casual fare such as burgers, shepherd's pie, nachos, fish-and-chips, steaks and salads. • 150 Main St., Old Saybrook, (860) 388-9646 (pennylanepub.net). Open daily. L D, \$\$, WA

The Restaurant at Water's Edge • Continental Drink in the view of Long Island Sound as you savor fare like filet mignon and applewood-smoked Atlantic salmon. • 1525 Boston Post Rd., Westbrook, (860) 399-5901 (watersedge-resort.com). Open daily. Experts' Pick—Best Brunch. B L D SB, \$\$\$, WA

Restaurant L&E/French 75 Bar • French Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurant-lande.com). Open daily. D LS, \$\$\$, WA [★★★★ 9/10]

Six Main • Vegetarian Chef Rachel Carr creates inspired vegetarian cuisine using the freshest plant-based ingredients, featuring produce from the restaurant's own farm in Old Lyme. • 6 Main St., Chester, (860) 322-4212 (sixmain.com). Open daily. D SB, \$\$

Westbrook Lobster • Seafood Offers the freshest fish possible in dishes ranging from baked stuffed lobster and teriyaki-grilled salmon to broiled fresh sea scallops and seafood paella. • 346 Boston Post Rd., Clinton, (860) 664-9464 (westbrooklobster.com). Open daily. L D, \$\$, WA

New Haven County

116 Crown • American Tapas/Small Plates Dine on oysters, sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere. The list of exciting house cocktails was developed by mixologist John Ginnetti. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). Open daily. Experts' Pick—Best Cocktails. D LS, \$\$, E, WA

121 Restaurant @ OXC • American Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Julian Dr., Oxford, (203) 262-0121 (121atoc.com). Closed Mon. L D, \$\$, E, WA

Bar Bouchée • French Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, \$\$ [★★★★ 2/11]

Barcelona Restaurant & Wine Bar • Spanish Mediterranean A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawine-bar.com). Open daily. Experts' Pick—Best Appetizers. L D LS, \$\$, WA

Bin 100 • Mediterranean Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, (203) 882-1400 (bin100restaurant.com). Open daily. D SB, \$\$, E, WA [★★½ 9/11]

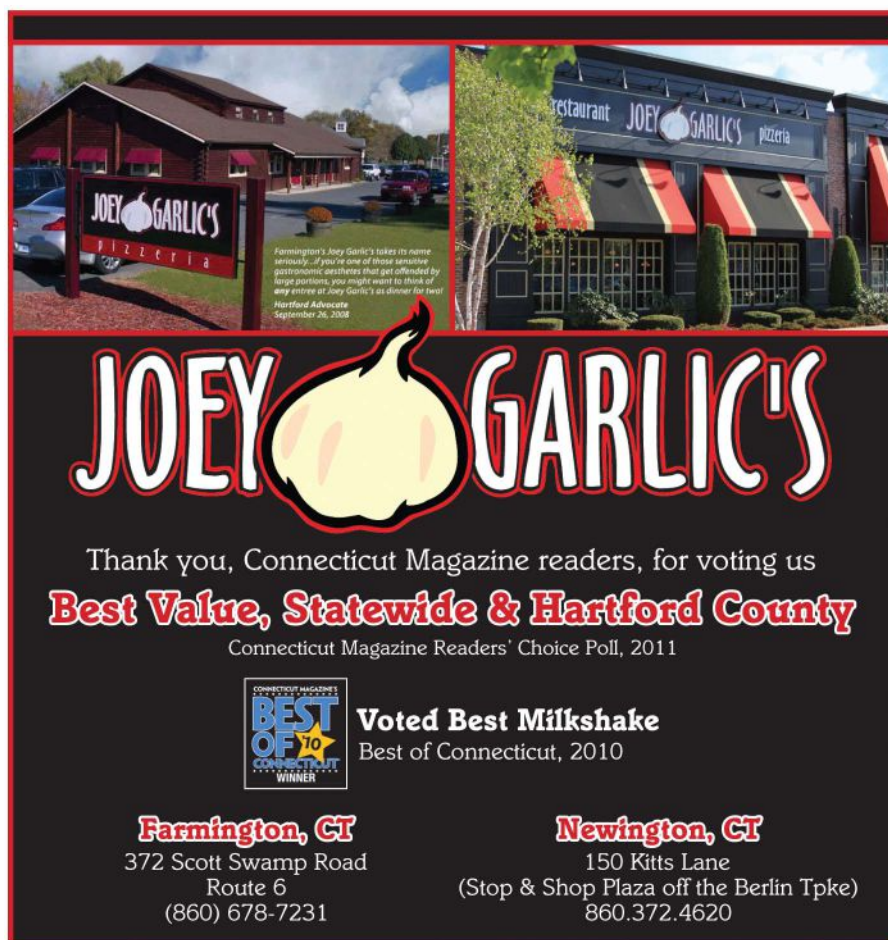
Carmen Anthony Steakhouse • Steak & Seafood The place to enjoy thick Black Angus steaks and Maine lobsters in a clubby atmosphere. *Wine Spectator* Award of Excellence. • 496 Chase Ave., Waterbury, (203) 757-3040; 660 State St., New Haven, (203) 773-1444 (carmenanthony.com). Open daily. Experts' Pick—Best Steak, Best Prime Rib. L D LS, \$\$\$, WA

The Cask Republic • Gastropub Beer is the star here, with 125 bottled and 53 draft beers on offer. Pair it with dishes like sweet-potato clam chowder, oyster sliders and pan-seared sea scallops. • 179 Crown St., New Haven, (475) 238-8335 (thecaskrepublic.com). Closed Sun. Experts' Pick—Best Pub. L D, \$\$, WA [★★½ 10/11]

Claire's Corner Copia • Vegetarian A café-style spot offering globe-trotting vegetarian dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. Experts' Pick—Best Vegetarian/Vegan. B L D SB, \$, WA

Consiglio's Restaurant • Classic Italian Family-owned and -operated for over 70 years, Consiglio's is known for classic homestyle Italian favorites like homemade cavatelli and braciolo, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, \$\$

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. Experts' Pick—Best Cocktails. L (Mon.-Sat.) D, \$



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Goodfellas • Italian Serves Italian cuisine cooked to perfection with an emphasis on farm-fresh ingredients in a new, lively setting. • 702 State St., New Haven, (203) 785-8722 (goodfellasrestaurant.com). Open daily. L (Mon.-Fri.) D, \$\$, WA

G-Zen • Vegan An attractive, comfortable setting where chefs Mark and Ami Beach Shadle serve scrupulously correct vegetarian concoctions in an amazing array of configurations. • 2 E. Main St., Branford, (203) 208-0443 (g-zen.com). Closed Sun.-Mon. Experts' Pick—Best Vegetarian/Vegan. D \$\$

Heirloom • Modern Continental Chef Carey Savona serves herbed gnocchi with rapini and tomatoes, and crab cakes with fennel and vermouth butter. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. Experts' Pick—Best Brunch, Best Hotel Dining. B L (Mon.-Sat.) D SB, \$\$, WA

Ibiza Restaurant • Contemporary Spanish This nationally acclaimed restaurant serves innovative fare such as grilled baby squid, roasted duck and home-salted codfish. • 39 High St., New Haven, (203) 865-1933 (ibizanewhaven.com). Closed Sun. Experts' Pick—Best Mexican/Latin, Best Desserts, Best Service. L (Fri. only) D, \$\$\$

Ibiza Tapas • Tapas Requeson cheese croquettes, sautéed shrimp in garlic sauce and Spanish veal-and-pork meatballs are among the offerings. • 1832 Dixwell Ave., Hamden, (203) 909-6512 (ibizatapaswinebar.com). Open daily. L D, \$, WA [★★★½ 5/10]

Istanbul Café • Turkish A little gem of a Turkish restaurant featuring authentic Turkish cuisine—the appetizers sparkle and the *hunkar begendi* (Sultan's delight) is a delicious cornucopia of meat and vegetables. • 245 Crown St., New Haven, (istanbulcafe.com). Open daily. L D, \$\$, WA [★★★½ 1/13]

J. Christian's • New American A smart, lively restaurant and lounge in a renovated 1920s bank that takes no shortcuts in preparing New American cuisine

with a Southern accent. • 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, \$\$ [★★½ 2/11]

Kudeta • Asian Fusion A chic spot with a 35-seat sushi bar featuring dishes from China, Japan, Malaysia, Indonesia and Thailand. • 27 Temple St., New Haven, (203) 562-8844 (kudetanewhaven.com). Open daily. L D, \$\$, WA

La Luna Ristorante • Classic Italian This elegant spot offers authentic Tuscan cuisine—pancotto, linguini vongole and pork loin stuffed with prosciutto, spinach and cheese. • 168 North Main St., Branford, (203) 483-9995 (lalunact.com). Open daily. L (Mon.-Sat.) D SB, \$\$, E, WA

La Tavola Ristorante • Classic Italian Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. Experts' Pick—Best Italian. L D, \$\$, WA

Lenny & Joe's Fish Tale • Seafood This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishtale.com). Open daily. L D, \$\$, WA

L'Orcio • Contemporary Italian This upscale restaurant features outdoor dining and a menu of house-made pastas, grilled whole fish and steaks. • 806 State St., New Haven, (203) 777-6670 (lorcio.com). Closed Mon. Experts' Pick—Best Italian, Best Outdoor Dining. L (Fri.) D, \$\$

Miso • Japanese A stylish spot with a beautiful ambience that serves sparkling-fresh sushi, tuna carpaccio, rib-eye steak and teriyaki dishes. • 15 Orange St., New Haven, (203) 848-6472 (misorestaurant.com). Open daily. Experts' Pick—Best Asian, Best Sushi. L (Mon.-Sat.) D, \$\$, E, WA

Miya's • Sushi A sushi restaurant like no other, thanks to chef Bun Lai's unique creations (including many vegetarian items). • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. Experts' Choice—Best Sushi. L D, \$\$\$, WA

Nataz • New American Family-owned Nataz offers four-course gourmet meals for \$25, featuring a variety of changing options, including Italian favorites. • 2025 Foxon Rd., North Branford, (203) 315-0180 (natazrest.com). Closed Mon.-Tues. Experts' Pick—Best Value. D, \$\$

Oaxaca Kitchen • Mexican Exciting, inspired Mexican fare shaped by the hands of renowned Chef Prasad Chirnomula. • 228 College St., New Haven, (203) 859-5774 (oaxacakitche.com). Closed Mon. Experts' Pick—Best Mexican/Latin. L (Tues.-Fri., Sun.) D, \$\$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites, each reflecting the freshest ingredients in New England, as well as an à la carte menu. • 1640 Whitney Ave., Hamden, (203) 287-8887 (parkcentraltavern.com). Open daily. L D, \$, WA

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pancotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristorantelucente.net). Open daily. L (Mon.-Fri.) D, \$\$

Sage American Grill & Oyster Bar • American Take in spectacular waterfront views at historic City Point while enjoying fresh seafood, oysters and certified Angus prime rib and steaks. Live jazz four nights a week. • 100 South Water St., New Haven, (203) 787-3466 (sageamerican.com). Open daily. D SB, \$\$, E, WA

Sake Fusion Restaurant • Asian Fusion Indian pancakes with curry sauce, Thai red snapper, Vietnamese-style grilled pork and Malaysian-style sautéed eggplant are just a few of the Asian-fusion dishes on the menu at this exotic spot. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionsouthbury.com). Open daily. L (Mon.-Sat.) D, \$, WA

QUICK BITES | BERRIES

The best time to enjoy berries is summertime when they're at their peak, and restaurants all over the state are taking full advantage, concocting new and exciting dishes with juicy strawberries, raspberries and blueberries. Start your day at Easton's homey **Olde Bluebird Inn** (203/452-0697), which offers made-from-scratch blueberry-peach buttermilk pancakes served with warm maple syrup. Breakfast lovers will also love the strawberry and banana stuffed French toast at **The Corner** in Milford (203/882-1150)—artisan French bread stuffed with fresh banana and strawberries, and topped with homemade whipped cream. Stay cool with the Mixed Berry Blast Smoothie at the **Dog Lane Café** in Storrs this summer (860/429-4900, doglanecafe.com) made with the berry best blend of strawberries, blueberries, raspberries, orange juice and low-fat yogurt. The berry trifecta can also be found at **Meli-Melo** in Greenwich (203/629-6153, melimelo-greenwich.com). Their popular Fruits Rouge Crêpe is a simple sugar crêpe packed with fresh blueberries, strawberries, raspberries, white cheese sauce and red fruit coulis. **Praline's Ice Cream** in Kensington, and other locations (860/828-3626, pralinesct.com), has found a novel use for blueberries in their homemade Blueberry Schnapps ice cream, which features a sweet-cream base loaded with fresh blueberries and a hint of schnapps. If you're in Mystic, head for the **Bleu Squid** (860/536-6343) for a couple of their Blueberry Cream Cheese Cupcakes. These famous cupcakes are filled with blueberries, topped with cream-cheese icing and sprinkled with graham cracker bits (a great touch). If you still haven't satisfied your berry craving, **Luxe Modern Wine & Cocktails** (203/349-5039, drinkingatluxe.com) of Westport has the remedy. Their blend of house-infused Passion Tea and strawberry vodkas with fresh lemon juice and simple syrup is ideal for those looking to get their summer berry fix.

| DAN DENSLOW |



Sans Souci • American A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. Experts' Pick—Best Value. L (Tues.-Fri.) D \$\$

Savvy Tea Gourmet • Bistro A trendy bistro offering tasty breads, sandwiches, salads, soups, paninis and desserts—along with 250 types of tea. • 693 Boston Post Rd., Madison, (203) 318-8666 (savvyteagourmet.com). Open daily. B L D SB, \$, WA

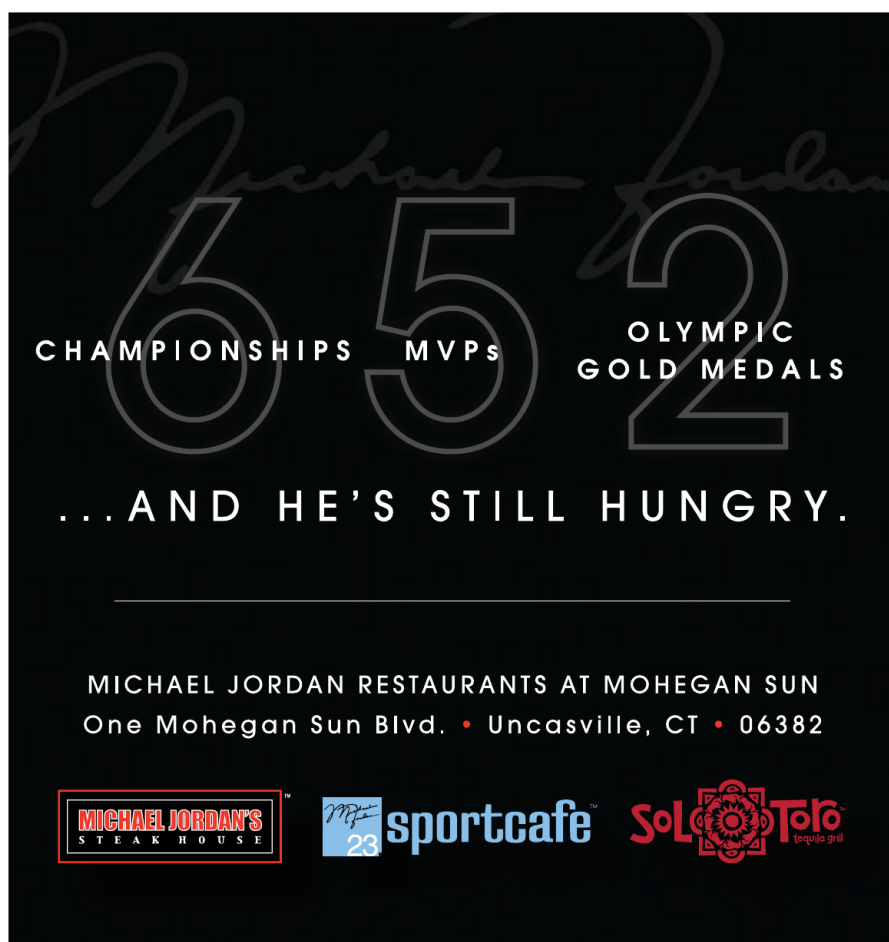
Señor Pancho's • Mexican A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, \$, E, WA

Su Casa • Mexican The fireplaces, soft lighting and Aztec art enhance the fajitas, Mexican egg rolls and pulled-pork quesadillas. • 400 East Main St., Branford, (203) 481-5001. Open daily. L (Mon.-Sat.) D, \$\$, E, WA

Swagat • Indian Don't let the size of this storefront gem fool you—it serves some of the best of traditional and contemporary South Indian cuisine anywhere. • 215 Boston Post Rd., West Haven, (203) 931-0108 (swagatct.com). Closed Sun. Experts' Pick—Best Indian. L (Sat.) D, \$\$

Tacuba • Mexican A taco bar that also serves Mexican treats, including mushroom quesadillas, shrimp queso fundido and tostada de tinga. • 1205 Main St., Branford, (203) 208-0736 (tacubataco.com). Closed Sun.-Mon. Experts' Pick—Best Mexican/Latin. D, \$\$

Temple Grill • American Create your own amazing salad or choose from a menu with sandwiches, grilled meatloaf, seafood pie and Yankee pot roast. Great wine and beer lists. • 152 Temple St., New Haven, (203) 773-1111 (templegrill.com). Open daily. L D, \$\$, E, WA



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dining guide | new haven county

Thali Regional Cuisine of India • Indian Chic, exotic and fun. Thali dinners include Konkani crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. Experts' Pick—Best Indian. L D SB, \$\$, WA

Turkish Kebab House • Middle Eastern Authentic Middle Eastern fare, from adana and shish kebabs to lamb chops and chicken sauté. • 1157 Campbell Ave., West Haven, (203) 933-0002 (turkishkebabhouse.com). Open daily. Experts' Pick—Best Value. L D \$\$, WA

The Union League Café • French Reminiscent of a Paris brasserie, with a menu of contemporary French cuisine inspired by the seasons along the Connecticut coast. *Wine Spectator* Award of Excellence. • 1032 Chapel St., New Haven, (203) 562-4299 (unionleaguecafe.com). Closed Sun. Experts' Pick—Best Overall, Best French, Most Romantic, Best Desserts, Best Service. L (Mon.-Fri.) D, \$\$\$, WA

The Watch Factory Restaurant • Austrian Dine on authentic Austrian food—wiener schnitzel, potato pancake, sacherschnitte and apfel strudel. • 122 Elm St., Cheshire, (203) 271-1717 (thewatchfactory.com). Closed Sun.-Mon. D, \$\$, WA [★½ 3/11]

Waterhouse Oyster Bar & Bistro • Seafood Chef Arturo Franco-Camacho's latest eatery offers sparkling seafood in a kick-off-your-shoes-and-party-on-the-beach atmosphere. • 1209 Main St., Branford (860) 208-0423 (waterhouseoysterbar.com). • Closed Sun.-Mon. Experts' Pick—Best New, Best Seafood. D, \$\$, WA [★★★★ 12/12]

The Wharf • New American This great spot at the Madison Beach Hotel serves up steak tartare, cioppino and grilled Berkshire pork chop with roasted fennel—with a side of water views. • 94 West Wharf Rd., Madison, (203) 350-0014 (madisonbeachhotel.com). Open daily. B, L (Mon.-Sat.), D, \$\$\$, WA [★★ 9/12]

Wood-n-Tap • American Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, \$, WA

Yolande's Bistro & Crêperie • French The focus here is on tasty Breton-style crêpes, along with steak frites, onion tarte tatin and other bistro fare. Dessert crêpes include sucre citron and Mont Blanc. • 99 Orange St., New Haven, (203) 787-7885 (yolandesbistro.com). L D SB, \$\$, WA [★ 4/13]

Zinc • New American Across from the historic New Haven green, Zinc offers an innovative farm-to-table menu that celebrates the surrounding community. Sustainable food has been the focus of Zinc since opening its doors in 1999. *Wine Spectator* Award of Excellence. • 964 Chapel St., New Haven, (203) 624-0507 (zincfood.com). Open daily. Experts' Pick—Best Appetizers. L (Tues.-Fri.) D, \$\$

| New London County |

Abbott's Lobster in the Rough • Seafood The place to enjoy lobster at a picnic table overlooking Noank Harbor. The favorite—hot lobster roll. BYOB. • 117 Pearl St., Noank, (860) 536-7719 (abbotts-lobster.com). Open daily Memorial Day till Labor Day, then weekends only till Columbus Day. L D, \$\$, WA

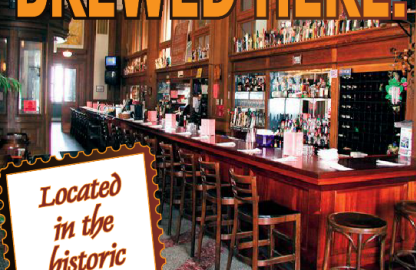
Al Dente • Italian Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu. • Foxwoods Resort Casino, Mashantucket, (800) FOXWOODS (foxwoods.com). Open daily. D, \$\$\$, E, WA

Alta Strada • Italian The menu is filled with favorites like chitarra with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, \$\$\$

Azu • American Features a great bar and dishes such as grilled pizza salad, baked macaroni and cheese with lobster and linguine with red clam sauce. • 32 West Main St., Mystic, (860) 536-6336. Open daily. B L D LS, \$\$

Ballo Italian Restaurant & Social Club • Italian A sumptuous new restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the

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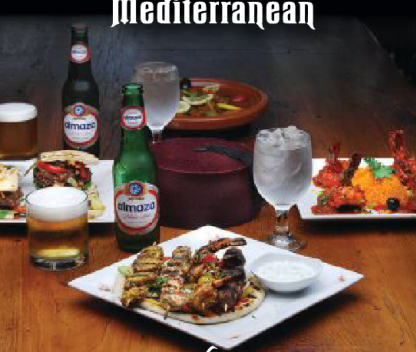


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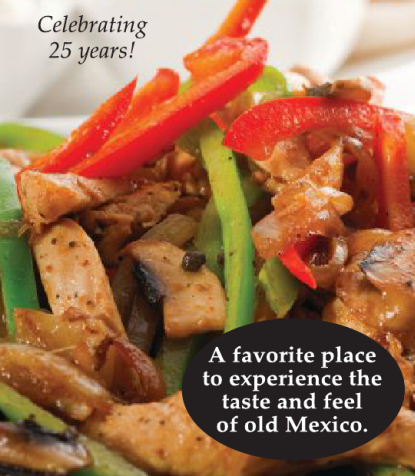


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dining guide | new london county

menu: pizza and pasta, arancini and gnocchi, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, \$\$, WA [★★ 11/12]

Bar Americain • American A brasserie celebrating the bold flavors Bobby Flay is known for, from shrimp-tomatillo, crab-coconut and lobster-avocado cocktails to buttermilk-fried chicken with black-pepper biscuits and honey sauce • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, \$\$

Bobby's Burger Palace • American An array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, (888) 226-7711 (bobbysburgerpalace.com). Open daily. L D, \$\$

Chaplin's • Seafood Specializes in locally caught seafood and regional American bistro favorites. Standouts include halibut sautéed with almonds, tuna with fresh mango and roasted red-pepper sauce and swordfish garnished with salsa. • 165 Bank St., New London, (860) 443-0684. Open daily. D, \$\$, WA [★★ 6/10]

Chester's Barbecue • Barbecue BBQ is done right at Chester's—try Chester's Sampler, a bite of every smoked meat on offer, plus three sides and corn bread. • 943 Poquonnock Rd., Groton, (860) 449-6868 (chestersbbq.com). Open daily. L D, \$\$, WA

The Chestnut Grille • American The winning seasonal menu here includes treats such as pan-roasted duck breast with black forbidden rice and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beandthistleinn.com). Closed Sun.-Mon. D, \$\$\$, E

Craftsteak • American Tom Colicchio's stunning high temple of beef. • MGM Grand at Foxwoods, Mashantucket, (860) 312-7272 (mgmatfoxwoods.com). Open daily. Experts' Pick—Best Steak. D, \$\$\$

David Burke Prime • American An updated steakhouse menu with dry-aged meats hand-picked from Creekstone Farms in Kentucky, as well as terrific pork, chicken and seafood specialties. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburkeprime.com). Open daily. Experts' Pick—Best Prime Rib, Best Desserts. L D SB, \$\$\$ [★★★ 11/11]

Flood Tide Restaurant • Continental Enjoy sweeping water views while lingering over lobster crêpes and glazed wild salmon fillet. • The Inn at Mystic, rtes. 1 & 27, Mystic, (860) 536-8140 (innatmystic.com). Open daily. B D SB, \$\$\$, E, WA

Flanders Fish Market & Restaurant • Seafood Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sun. buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$, WA

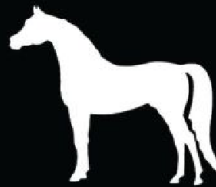
Johnny's Peking Tokyo • Asian Fusion The finest in Asian-fusion cuisine, including ginger duck, shrimp and pork Hunan-style, sushi and sashimi. Dine in or order online for pick-up. • 12 Coogan Blvd., Mystic, (860) 572-9991 (johnnysushibar.com). Open daily. L D, \$\$, WA

Kensington's at The Spa at Norwich Inn • American A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, \$\$\$, E, WA

Kitchen Little • American Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Rd., Mystic (kitchennlittle.org). Open daily. Experts' Pick—Best Breakfast. B L (Mon.-Fri.) SB, \$

Michael Jordan's Steak House • American USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, (860) 862-8600 (michaeljordansteakhouse.com). Open daily. D, \$\$\$

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Mirch Masala Cuisine of India • Indian Offers upscale authentic Indian food including chicken tikka masala, chicken malai kebab, peshwar nan and garlic nan. • 156 Kings Hwy., Groton, (860) 445-8043 (mirchmasala.com). Closed Mon. L D SB, \$\$, WA

Nu Nu's Bistro • Italian Antipasto or Mount Etna High mussels make great starters here, then try the all-natural prime hanger steak or Sicilian veal cutlet. Finish with dessert and a cappuccino. • 45 Hayward Ave., Colchester, (860) 537-6299 (nunusbistro.com). Closed Mon. L D, \$\$, WA

Octagon • American The menu at this upscale yet relaxed steak house includes the signature 24-ounce bone-in rib-eye, 14-ounce Kobe sirloin and steamed wild striped bass. *Wine Spectator* Award of Excellence. • Mystic Marriott Hotel, 625 North Rd., Groton, (860) 326-0360 (octagonsteakhouse.com). Open daily. D, \$\$\$, R

Old Lyme Inn • American On the menu at this expertly restored inn are Scottish salmon with wasabi butter, lamb chops with tandoor spices and exquisite desserts such as lemon bar tart with blackberry sauce and fresh-peach-and-blueberry crostada. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, \$\$\$, WA [★★★ 10/12]

Oyster Club • American This popular newbie in the heart of Mystic showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. Experts' Pick—Best Seafood. L (Sat.) D SB, \$\$, WA [★★½ 6/12]

Paragon • American This 24th floor aerie is Foxwoods' showpiece, with a menu that showcases organic produce and meats and a comprehensive wine list. Some menu highlights: Crispy Wild Boar Meatballs, Dover sole with buerre noir, American Wagyu short ribs and Iron Pot Roasted Natural Chicken. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, \$\$\$, WA

The Recovery Room Restaurant • American This is the place for designer pizzas, as well as chopped salads and pasta dishes. Full bar. • 445 Ocean Ave., New London, (860) 443-2619 (therecoveryroomnl.com). Open daily. Experts' Pick—Best Value. L D, \$\$, WA

S&P Oyster Co. • Seafood Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farm steaks grilled over hard woods. • 1 Holmes St., Mystic, (860) 536-2674 (sp-oyster.com). Open daily. L D, \$\$, WA

Shrine • Asian Fusion Shrine offers an array of alluring dishes with Vietnamese, Thai and Japanese influences. After the meal, adjoint to The Scorpion Bar, one of the state's hottest night spots. • MGM Grand at Foxwoods, Mashantucket, (860) 312-8888 (shrinemgmfoxwoods.com). Open daily. Experts' Pick—Best Asian, Best Cocktails (Scorpion Bar). L D, \$\$

SolToro Tequila Grill • Mexican The menu blends traditional flavors and a contemporary approach to Mexican food with taco platters for two, shrimp ceviche and tableside guacamole. • Mohegan Sun, Uncasville, (860) 862-4800 (soltororestaurant.com). Open daily. L (Sat.-Sun.) D LS (Fri.-Sat.), \$\$, WA

Ten Clams • Seafood Nothing on the kid-friendly menu here (a long list of burgers, lobster rolls, fish-and-chips, sandwiches and chowder) costs more than "ten clams" (\$10). • 27 Coogan Blvd., Mystic, (860) 536-1019 (tenclamsct.com). Open daily. Experts' Pick—Best for Families. L D \$, WA

Tolland County

Altnaveigh Inn & Restaurant • American This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, \$\$\$, WA

Angellino's Restaurant • Italian There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, \$\$, WA

Asian Bistro • Asian Fusion A popular hibachi steak house/bar offering great Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, \$\$, WA

Bidwell Tavern • American The comfortable setting of this 1822 Coventry Village tavern—once the town hall—complements the prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn • American On the UConn campus, enjoy honest New England-style cuisine. The menu features regional dishes and lighter fare. Great wine selection. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. B L D, \$\$

Rein's New York Style Deli-Restaurant • American A bright and bustling New York-style Jewish deli serving everything from challah French toast, potato pancakes and corned beef to pastrami Reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, \$, WA

Trattoria da Lepri • Italian This family-owned and -run eatery prepares dishes from scratch with local ingredients. On the menu: rigatoni Bolognese, veal scallopini Marsala, crabmeat-stuffed shrimp and caramelized diver scallops with asparagus and mushrooms. • 89 West Rd., Ellington, (860) 875-1111 (trattoriadalepri.com). Closed Sun.-Mon. D, \$\$, WA

Utsav Indian Cuisine • Indian This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, \$\$, WA

Vernon Diner • Continental You can order anything from homemade French toast and authentic Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. Great selection of pastries and cakes, too—all baking is done on the premises. • 453 Hartford Tpke., Vernon, (860) 875-8812 (vernondiner.com). Open daily. B L D LS, \$, WA

Willington Pizza House • Pizza Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, \$, WA

Wood-n-Tap • American A hip, fun spot for the whole family also known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodn-tap.com). Open daily. Experts' Pick—Best for Families. L D LS, \$, WA

Windham County

85 Main • New American There's something for everybody at this Main Street fixture decorated with works by local artists: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660, (85main.com) Open daily. L D LS, \$\$, WA [★ 5/12]

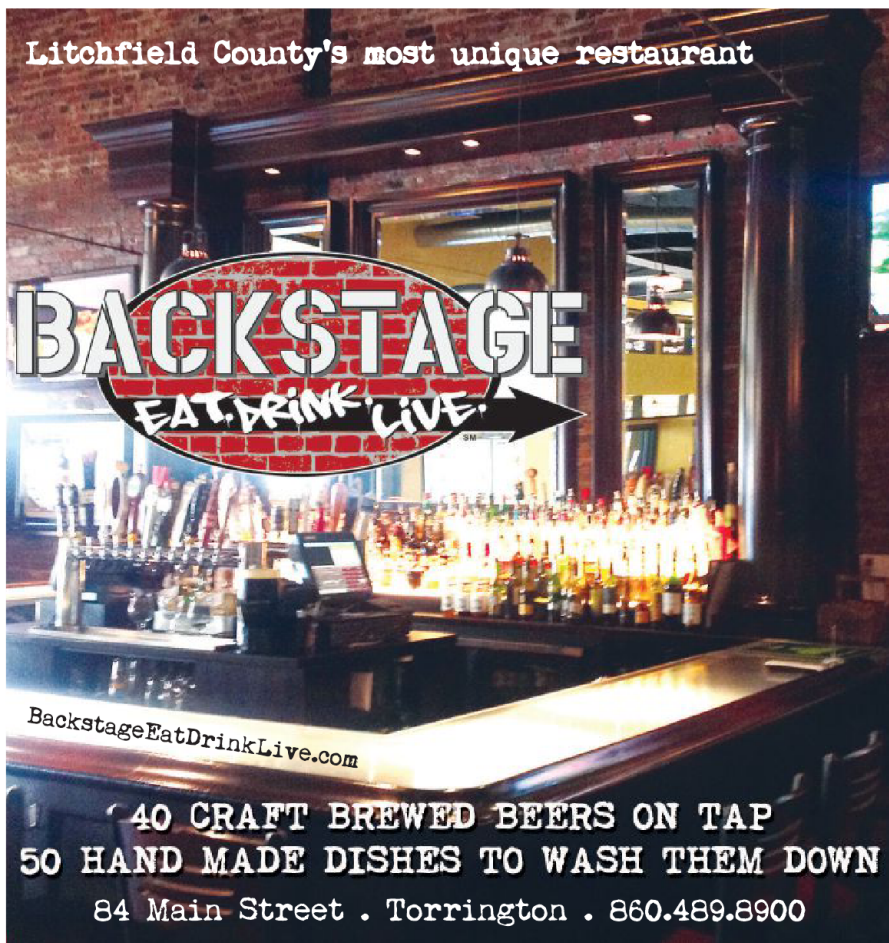
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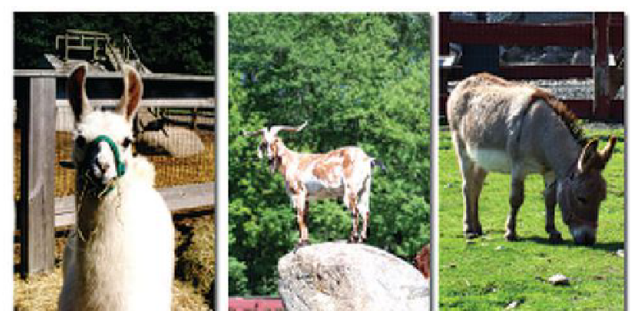
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made in Guilford, which he calls “the most extraordinary I’ve ever tasted,” “life-changing” cluster cookies, and a little café space for enjoying it all.

In addition to its regular first-run schedule, Madison hosts a select special series called “The Sunday Cinema Club” that bills itself as the “the nation’s premier sneak-preview society”; only seven other theaters in the U.S. participate. During two sessions a year (September to December and February to May), audience members get to see movies in advance of their release dates, before any reviews have come out, and fill out comment cards that are sent back to the film companies. There are also discussions led by John MacKay, chair of the Yale University Film Studies program, and Michael Kerbel, director of the Yale Film Studies Center. “We’ve also had critics from *Variety* and National Public Radio,” Gorlick says.

REAL ART WAYS

Hartford, (860) 232-1006 (realartways.org)

Downtown Hartford’s alternative, contemporary multidisciplinary arts organization—better known as RAW—brings an infectious sense of play to the special film series that augments its regular nightly schedule of indie flicks. Take, for example, the Sci-

ence on Screen program, running September through May, that recently paired a talk on carnivorous plants by esteemed evolutionary biologist Sir Peter Crane, dean of the Yale School of Forestry & Environmental Studies, with *Little Shop of Horrors*. Or Matinee Mondays, the first and third week of every month, at which the mostly senior audience is served finger sandwiches and salads from Hall’s Market with their 1:30 p.m. show. A clear staff favorite seems to be the annual New York International Children’s Film Festival, held this summer July 13 through Aug. 4. “It’s really fun,” says RAW cinema coordinator Diana Rosen. “There’s lots of animated films and some silents, and they’re all really cute and adorable.”

In conjunction with local schools, RAW offers a Film Field Trips program during the school year—teachers can book an opportunity for their students to see educational documentaries such as *Mighty Times: The Legacy of Rosa Parks* and *A Place at the Table*, an experience offered with teacher’s discussion guides and guest speakers “who can create a context for students,” says Rosen. “They tie in their own life stories, talk about how these events affected them.”

For more independent movie theaters and a Q&A with Cinestudio’s James Hanley, visit connecticutmag.com.

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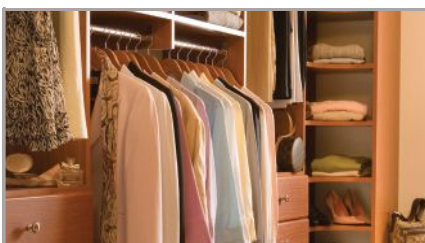
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| CONTINUED FROM PAGE 37 |

"In each of these cases, these men were betrayed in a triple way," says attorney Anderson. "Each trusted this man as their father. They trusted him as an authority figure. And then they came to learn that he was a very powerful and internationally known priest. And when he violated them sexually and repeatedly, he in essence robbed each of them of who they could have been, and shaped who they are."

As for Juan Vaca, healing has come at the end of a long mental and emotional process of distancing himself from life as a victim and "analyzing the dynamics," as he says, that allowed Marcial Maciel to inflict so much damage for so long.

Now 76 and married with a teenaged daughter, Vaca is a professor of psychology and sociology at Mercy College in New York and still a practicing Catholic. Years ago he accepted a small, out-of-court settlement from the Legion in order to put the ordeal behind him.

"This is one of the reasons I went into psychology," he says of his healing process. "Maciel created the Legion of Christ to have his own kingdom—a kingdom to sexually abuse boys. I also wanted to analyze that the Vatican allowed such a monster to prosper for many, many years? My conclusion was that the Catholic hierarchy is corrupt, and Benedict XVI was a very weak man in all respects. To me he is guilty of covering up, he's guilty of enabling."

"At this point I am over anger," he continues. "I forgave him [Maciel] in my heart because that belongs to God. I forgave also the Legionaries who damaged my reputation. I understand. I am at peace with myself. I know all the evils, not only in the Catholic Church. It's a fact of life. I know where all these evils are coming from—it's not a mystery. Benedict XVI once said that the Maciel case is a mystery for him, and I sent him a letter saying, no, it's not a mystery. I explained the dynamics that made this monster prevail for so many decades."

"I won't let any evil damage my life anymore."

ONWARD CHRISTIAN SOLDIERS

At its height, the Legion of Christ claimed 800 priests and 2,500 seminarians in the U.S., Europe and Latin America, though Jason Berry discounts these numbers. "The Legion, I think, is a cult," he says, "and it's pretty hard to get any accurate information from them."

Today, it continues to operate in Connecticut and elsewhere, if on a smaller scale, with a strange mix of secrecy, awareness and youthful fervor.

Jim Fair, a legion spokesperson, declined *Connecticut Magazine's* request for an interview with Legionaries or a visit to the order's headquarters in Cheshire. Yet daily Mass in



The Legion of Christ property at 393 Derby Ave. in Orange was sold in 2012.

the legion's chapel is open to the public, and one Friday morning in late spring this writer arrived a few minutes before the start of the 7:30 a.m. Mass.

A long drive winds through 107 acres of rolling lawns and mature trees before reaching a complex of flat-roofed brick buildings hidden from the main road, designed in the tradition of no-nonsense Roman Catholic institutions. The late William Casey, director of the CIA under Ronald Reagan, and his wife reportedly made a seven-figure donation to the Legion for construction of one of the buildings here.

On this morning, the door leading to the chapel is wide open to the sun and air. In the middle of the large, marble-floored foyer, a young Asian brother appears stationed to welcome outsiders.

Two minutes before the start of the Mass, some 70 novitiates and seminarians begin filing into the chapel. Like the greeter, they are dressed in a ankle-length black cassocks bound at the waist with a wide black sash and, like him, too, they are startlingly young-looking, all the more boyish for their short, neatly combed hair and for the innocence with which they yawn and wipe sleep from their eyes. They are also serious-looking, even pious, and with the exception of a handful of fair-haired young men, they are tall and dark.

Following the service, conducted in Latin and made the more ancient and solemn with Gregorian chants—another young seminarian is stationed near the outer door. He is fresh-faced, enthusiastic and talkative. Originally from Atlanta, he is studying at the Cheshire headquarters for two years before leaving to recruit new members.

Asked what impact Maciel's legacy has had on his vocation and faith, he says, "I came in after the scandal, so it didn't affect me. But," he adds, as if to fortify his commitment to the Legion, "God works through broken instruments, which is mind-boggling and mysterious."

"Mind-boggling and mysterious." The same could be said of the actions and inactions of popes Pius XII, John Paul II, Benedict XVI, Cardinal Sodano, members of Regnum Christi, and everyone else complicit in the travesty that was Marcial Maciel and his Legion of Christ.



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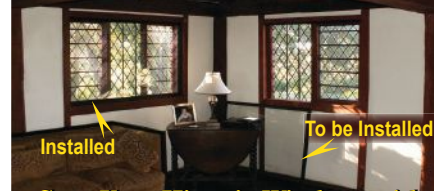


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President's message



At the 36th Annual Boston/New England Emmy Awards ceremony held by the National Academy of Television Arts and Sciences (NATAS) in Boston on June 1, CPTV came away with more awards than any other television station in New England. In fact, CPTV won 10 of the 23 awards it was nominated for, in a variety of categories.

Awards to such shows as *Prohibition: Connecticut Goes Dry*, *All Things Connecticut* and *Open for the Holidays: A Celebration at the Governor's Residence* are a testament to our stellar programming efforts as well as our members, whose support made it possible for us to create such exciting original programs during the 2012 television season.

Anyone familiar with CPTV knows it has a long history of creating unique, award-winning shows. In fact, since 1989, CPTV Original productions have earned 98 Regional Emmy Awards and 392 Regional Emmy Award nominations. From historical documentaries to entertaining music specials, CPTV provides a haven for viewers seeking top-notch entertainment for the whole family.

Speaking of exciting original music shows, CPTV's *Infinity Hall Live* series—which has already captured engaging live performances by such world-renowned artists as Aimee Mann, The Wailin' Jennys and Shelby Lynne—is returning for a second season in July. The new eight-week season will include performances by Tori Amos, Fountains of Wayne and The Bacon Brothers, among others.

Infinity Hall Live is taped at the historic Infinity Music Hall located right here in the Nutmeg State—in Norfolk, to be exact—but the program has become one of CPTV's many popular national offerings; public television viewers throughout the nation have been given a glimpse into Connecticut's thriving arts and entertainment scene thanks to programs like *Infinity Hall Live*.

In fact, *Infinity Hall Live* is just one of several CPTV shows—including the Emmy Award-winning documentary *The Real McCoy* and the musical special *Matthew Morrison: Where It All Began—Live from the Bushnell*—that have recently gained national distribution. CPTV's ability to provide high-quality national programming is something else that we are both proud of and grateful to our members for, because our members make it all possible. Thank you!

Jerry Franklin, President and CEO, Connecticut Public Broadcasting Network

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CPTV WINS 10 EMMY AWARDS — MORE THAN ANY STATION IN NEW ENGLAND

The National Academy of Television Arts and Sciences (NATAS) Boston/New England Chapter presented CPTV with 10 Emmy Awards during its awards ceremony on Saturday, June 1, 2013, at the Boston Marriott Copley Place. CPTV was honored in a variety of categories for its work during the 2012 television season. With 10 Emmys awarded that evening, CPTV received more awards than any other station in New England.

The Real McCoy—a documentary about the life of prohibition-era bootlegger William “Bill” McCoy—was the most acclaimed program of the evening, with Bailey Pryor winning a total of five Emmys for Outstanding Documentary, Director, Writer, Editor and Photographer.

In addition, *Prohibition: Connecticut Goes Dry*—produced, directed and written by Jennifer Boyd—also won for Outstanding Historical/Cultural Program or Special.

OUTSTANDING EDUCATION/SCHOOLS PROGRAM

Great Expectations: Raising Educational Achievement (“Part 3: Turning Schools Around”) — Jonathan Robinson, Producer/Director/Cinematographer; Steven Simmons, Executive Producer; Dana Rae Warren, Series Supervising Producer/Writer

OUTSTANDING HISTORICAL/CULTURAL PROGRAM

Prohibition: Connecticut Goes Dry — Jennifer Boyd, Co-producer/Director/Writer; Sara Conner, Co-producer/Writer; Sam Hockaday, Motion Graphics; Arnie Harchik, Editor; Anne M. Dropick, Research

OUTSTANDING SPECIAL EVENT COVERAGE

Open for the Holidays: A Celebration at the Governor’s Residence — Jennifer Boyd, Producer; Sam Hockaday, Motion Graphics; Karen Silverstein, Editor; Larry Roeming, Audio; Paul Smith, Lighting Director/Videographer; Mike Dunphy, Director of Photography

OUTSTANDING INFORMATIONAL/INSTRUCTIONAL

Aeromedical — Rebecca Abbott, Co-director/Co-producer/Camera/Editor; Bradley O’Connor, Camera/Associate Producer; Timothy Malloy, Co-director/Co-producer/Camera/Writer

OUTSTANDING MAGAZINE FEATURE/SEGMENT

All Things Connecticut: “Jol Dantzig, Master Luthier” — Ed Wierzbicki, Writer/Producer; Paul Smith, Videographer/Editor

OUTSTANDING DOCUMENTARY

The Real McCoy — Bailey Pryor, Producer

OUTSTANDING DIRECTOR/POST PRODUCTION

The Real McCoy — Bailey Pryor, Director

OUTSTANDING EDITOR — PROGRAM

The Real McCoy — Bailey Pryor, Editor

OUTSTANDING PHOTOGRAPHER — PROGRAM

The Real McCoy — Bailey Pryor, Photographer

OUTSTANDING WRITER — PROGRAM

The Real McCoy — Bailey Pryor, Writer

OUTSTANDING COLLEGE/UNIVERSITY — SPORTS

CPTV Media Lab: *CPTV Sports* — Tyler Russell, Producer/Narrator/Editor; Paul Pfeffer, Executive Producer; Donna Sodipo, Director of Education Services

OUTSTANDING COLLEGE/UNIVERSITY — ARTS AND ENTERTAINMENT/CULTURAL AFFAIRS

CPBN Media Lab: *Downton Wedding* — Lucy Burdge, Producer/Editor; Emily Kitching, Producer; Tyler Russell, Videographer; Kayley Sisco, Videographer; Paul Pfeffer, Executive Producer; Donna Sodipo, Director of Education Services

The CPTV magazine series *All Things Connecticut* was awarded Outstanding Magazine Feature/Segment for its profile of Jol Dantzig, a Connecticut resident who has designed and built specialty guitars for some of the greatest legends in music, including John Lennon, Sting and Mark Knopfler, among others.

Marking its 50th anniversary this year, CPTV was also honored for a program that captured the holiday celebrations, decorations and musical performances at the Governor’s Residence in Hartford. *Open for the Holidays: A Celebration at the Governor’s Residence* won an Emmy for Outstanding Special Event Coverage.

In addition, the CPBN Media Lab won two Student Emmy Awards in the College/University - Sports and College/University - Arts and Entertainment/Cultural Affairs categories.



PROGRAM PICKS FROM CPTV'S LINEUP OF SERVICES

cptv sports



July Highlights

Don't miss exciting sports events throughout the month. Visit cptsports.org for dates and times.



Tune in this month for:

- * *CT Sun - Live!* on July 12, 19 & 20
- * *New Britain Rock Cats Baseball- Every Thursday Night*

Plus...

- * *Little League Baseball & Softball Championships*
- * *Stratford Brakettes Softball*
- * *Beyond the Beat Weekly Sports Review*

cptv

(Check local listings for channel information.)

Connecticut's Cultural Treasures

Thursdays at 8 p.m. (with repeats Sundays at 10:30 p.m.)

Looking for a memorable summer destination? The Constitution State is bursting with fascinating landmarks, museums, parks and performing arts venues. Tune in each week for profiles on the state's most notable cultural resources... and prepare to have some summer fun!



Constitution USA with Peter Sagal

Airs Mondays, July 1, 8, 15 & 22 at 9 p.m.

Does the Constitution have what it takes to keep up with modern America? Join Peter Sagal (pictured), host of NPR's *Wait Wait... Don't Tell Me!*, as he travels across the country by motorcycle in search of where the U.S. Constitution lives, how it works and how it doesn't.

cptv4u

Call the Midwife (Season 1) Tuesdays at 10 p.m. beginning July 2

Catch the first season of the popular series based on the memoirs of Jennifer Worth, as midwife Jenny Lee arrives in the East End of London to begin her career. After realizing her new home, Nonnatus House, is a convent and not a private hospital, she quickly becomes immersed in her new life.



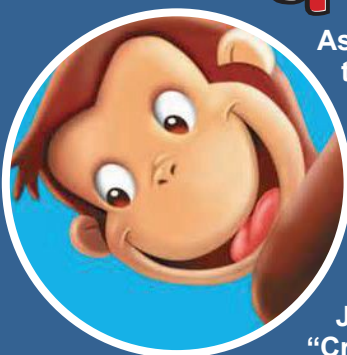
POV

Thursdays at 10 p.m. beginning July 4

Television's longest-running showcase for independent non-fiction films offers innovative programs known for their intimacy, their unforgettable storytelling and their timeliness, putting a human face on social issues.

cptvKids

As part of a national effort that uses the power of public media to help children ages 2 to 8 improve their literacy skills, join CPTV Kids for a summer of special on-air programming to boost literacy!



Catch these special themed weeks of shows:

July 1 ~ *Curious George*: "Creative George Week"

July 8 ~ *Dinosaur Train*: "Dinosaurs A-Z"

July 15 ~ *Daniel Tiger*: "Let's Play Outside Week"

July 22 ~ *The Cat in the Hat Knows a Lot About That*: "Let's Get Wet Week"

July 29 ~ *Arthur*: "Sports Week"

Be sure to...

- Watch CPTV Kids shows every weekday!
- Play free, educational, literacy-rich games at PBSKids.org!
- Visit PBS Parents at www.pbs.org/parents for fun, educational activities that explore reading, writing and language!

Monday Through Friday

7:00 AM	Arthur	12:30 PM	Martha Speaks
7:30	Daniel Tiger's Neighborhood	1:00	Caillou
8:00	Curious George	1:30	Dinosaur Train
8:30	The Cat in the Hat	2:00	Curious George
9:00	Super Why!	2:30	Clifford
9:30	Dinosaur Train	3:00	Maya & Miguel*
10:00	Sesame Street	3:30	WordGirl
11:00	Barney & Friends	4:00	The Electric Company
11:30	WordWorld	4:30	Cyberchase
Noon	Super Why!	5:00	Kratts' Creatures
		5:30	Sid the Science

* Sid the Science Kid airs Fridays at 3 p.m.

Sponsored by:



JORGENSEN
CENTER FOR THE PERFORMING ARTS



***Infinity Hall Live* Returns! Friday nights at 10 p.m. on CPTV**

It's music to your ears. *Infinity Hall Live* is back!

The intimate concert series taped at historic Infinity Hall in Norfolk, Connecticut, returns in July to begin an eight-week run. Co-produced by CPTV and Infinity Hall, the second season of the series features an appealing lineup of artists, including Tori Amos, Barenaked Ladies, Fountains of Wayne, Cowboy Junkies, Ben Taylor, The Bacon Brothers and more. The artists come from a multitude of musical genres—rock, folk, indie pop, blues and more—appealing to fans of every taste and generation.

Last summer, *Infinity Hall Live* not only became a local television hit, but a national one as well. The series was broadcast on public television stations nationwide, bringing fans from all over the country inside the cozy Victorian jewel box nestled in the Litchfield Hills.

What makes the series unique is its ability to offer fans a profound and personal way to enjoy their favorite artists. The intimacy of the 300-seat venue, built in 1883, seems to coax extraordinary performances out of each musician, many of whom comment on the room's beauty and superior audio qualities.

As singer-songwriter Ben Taylor remarked, "Infinity Hall is the nicest venue maybe in the country. It sounds so good. If we could, we'd play here every night."

But more than just the concerts themselves, *Infinity Hall Live* features backstage interviews with the artists, who reveal fascinating insights into their songs and careers. From the Bacon Brothers' impromptu jam of "Ruby Tuesday" in the green room, to the Cowboy Junkies' Margo Timmins sharing a drink with fans in the bar after the show, the series captures countless candid pre- and post-performance moments as well.

On Friday, July 5, the second season begins with an evocative performance by introspective singer/songwriter and pianist Tori Amos accompanied by a string octet. The following week, the Cowboy Junkies intrigue the audience with their languid, hypnotic style of rock, blues and folk, performing their hit "Sweet Jane," among other songs. For an irresistible night of bright, bouncy power pop, look no further than Fountains of Wayne, who charm the crowd with "Stacy's Mom" and "Radiation Vibe." And Ben Taylor, son of James Taylor and Carly Simon, shows off his own singer/songwriter chops with an acoustic set of compelling melodies and soaring harmonies.

Plus, in August, stay tuned for Barenaked Ladies, The Bacon Brothers, Rubblebucket and more!



Pictured top to bottom:

Tori Amos

Cowboy Junkies

Fountains of Wayne

Ben Taylor

Friday, July 5 at 10 p.m.

Friday, July 12 at 10 p.m.

Friday, July 19 at 10 p.m.

Friday, July 26 at 10 p.m.

cptv Primetime

**CPTV Early Prime
Monday Through Friday,
unless otherwise noted:**

6:00 pm BBC World News
6:30 Nightly Business Report
7:00 PBS NewsHour

MONDAY, JULY 1

- 8:00 Antiques Roadshow**
Vintage Milwaukee It's been 15 years since *Roadshow* visited Milwaukee. Ever wonder what some of the items appraised back then are worth now? Watch updates on items such as a Tiffany lamp, which was appraised at \$15,000 in 1998 and is now valued at \$30,000!
- 9:00 Antiques Roadshow**
Chattanooga, Tennessee Show host Mark L. Walberg visits the Chickamauga and Chattanooga National Military Park for a discussion on antique cannons. Show appraisals include an heirloom necklace valued at \$250,000.
- 10:00 Constitution USA with Peter Sagal**
Part 1 of 4. (See *Program Picks*, page 84.)
- 11:00 Doc Martin**
Erotomania A Salvation Army member arrives in Portwenn to try to trace a missing woman, and Danny asks reluctant girlfriend Louisa to move in with him.
(12 am - 7 am: CPTV All Night)

TUESDAY, JULY 2

- 8:00 The Statue of Liberty**
Revisit Ken Burns' history of the Statue of Liberty and what she represents to all Americans. Originally produced in 1985, the film traces the development of the monument—from its conception to its fascinating and often controversial construction to its final dedication.
- 9:00 Mount Rushmore: American Experience**
High on a granite cliff in South Dakota's Black Hills tower the huge carved faces of four American presidents. Together they constitute the world's largest sculpture. How, and when, was it carved? And who possessed the audacity to create such a gargantuan work?

10:00 Frontline
11:00 TBA
(12 am - 7 am: CPTV All Night)

WEDNESDAY, JULY 3

- 8:00 Nature**
American Eagle Unique to North America, the bald eagle is the continent's most recognizable aerial predator. In the 1960s, this symbol of the United States became an emblem of environmental degradation, as the pesticide DDT and other human pressures brought it to the brink of extinction. Fortunately, following its protection as an endangered species, the bald eagle has made a comeback in the wild.
- 9:00 NOVA**
Dogs Decoded Dogs have been domesticated for longer than any other animal on the planet, and humans have developed a unique relationship with these furry friends. Now, new research is revealing what dog lovers have suspected all along: Dogs have a unique, uncanny ability to read and respond to human emotions.
- 10:00 TBA**
11:00 Shelter Me
Let's Go Home An inspiring series that celebrates the adoption of shelter pets offers stories on firefighters who use shelter dogs for search-and-rescue missions, the impact of hospital therapy dogs and more.
(12 am - 7 am: CPTV All Night)

THURSDAY, JULY 4

- 8:00 A Capitol Fourth 2013**
Join an Independence Day celebration live from the West Lawn of the U.S. Capitol, as television personality Tom Bergeron leads an all-star cast during the top-rated musical and fireworks extravaganza that has become America's favorite birthday party.
- 9:30 Mount Rushmore: American Experience**
(See July 2 at 9 p.m.)
- 10:30 A Capitol Fourth 2013**
(See July 4 at 8 p.m.)
(12 am - 7 am: CPTV All Night)

FRIDAY, JULY 5

- 8:00 Washington Week**
8:30 Charlie Rose Weekend
Charlie Rose engages the world's most fascinating individuals in one-on-one conversations and roundtable discussions. From studios in New York City and locations around the world, Rose talks to people who have "a great story to tell."
- 9:00 Inspector Morse**
Ghost in the Machine Some valuable paintings are stolen from the magnificent home of Sir Julius Hanbury. But when Hanbury himself disappears, Morse delves into the minds and morals of the aristocracy to solve this baffling case. Part 1 of 2.



Secrets of the Dead: "Ultimate Tut"

Airs Wednesday, July 10 at 9 p.m.

Ninety years ago in Egypt's Valley of the Kings, the greatest archaeological find in history was made: the discovery of Tutankhamen's tomb and its golden treasures. It made Tutankhamen the most famous name in ancient Egyptian history. But the real story has become shrouded in myth—with many mysteries around the tomb unsolved to this day. This two-part special combines the latest evidence from a team of archaeologists, anatomists, geologists and Egyptologists to build the ultimate picture of Tutankhamen.

10:00 Infinity Hall Live

Tori Amos (See *Feature*, page 85.)

11:00 Legends & Lyrics

Charlie Daniels, Phil Vassar, Jimmy Webb A new performance series honors the true creators of popular music—the songwriters. In a tribute to the Americana genre, Charlie Daniels performs "The Legend of Wooley Swamp," "Long-Haired Country Boy" and Phil Vassar performs "The Highwayman," "Wichita Lineman" and "By the Time I Get to Phoenix."

(12 am - 6:30 am: CPTV All Night)

SATURDAY, JULY 6

- 6:30 am PEEP and the Big Wide World**
7:00 Wild Baby Animal Explorers
7:30 Thomas & Friends
8:00 Travel with Kids
8:30 Biz Kid\$
9:00 Hey Kids, Let's Cook!
9:30 Lidia's Italy
10:00 Cooking with Nick Stellino
10:30 Joanne Weir's Cooking Class
11:00 This Old House Hour
12:00 Hometown
12:30 Growing a Greener World
1:00 Garden Smart
1:30 The Mind of a Chef
2:00 America's Test Kitchen
2:30 Cook's Country Kitchen
3:00 Martha Stewart's Cooking School
3:30 Martha Bakes
4:00 Sara's Weeknight Meals

CPTV Original, CPTV National
Production or Presentation or
CPTV Co-production indicated in blue

- 4:30 **Simply Ming**
 5:00 **The Victory Garden**
 5:30 **P. Allen Smith's Garden Home**
 6:00 **Hometime**
 6:30 **Ask This Old House**
 7:00 **A Capitol Fourth 2012**
 Relive the excitement of the 2012 Independence Day celebration.
 9:00 **A Capitol Fourth 2013**
 (See July 4 at 8 p.m.)
 10:30 **American Masters**
Joan Baez: How Sweet the Sound
 Rare performance footage and candid interviews chronicle the private life and public career of folk legend and human rights activist Joan Baez.
 (12 am - 6:30 am: CPTV All Night)

SUNDAY, JULY 7

- 6:30 am **Angelina Ballerina: The Next Steps**
 7:00 **Curious George**
 7:30 **The Cat in the Hat Knows a Lot About That!**
 8:00 **Signing Time**
 8:30 **Sci Girls**
 9:00 **The Open Mind**
 9:30 **Religion & Ethics Newsweekly**
 10:00 **Constitution USA with Peter Sagal**
 Part 1 of 4. (See *Program Picks*, page 84.)
 11:00 **Consuelo Mack WealthTrack**
 11:30 **To the Contrary**
 12:00 **A Capitol Fourth 2013**
 (See July 4 at 8 p.m.)
 1:30 **The Statue of Liberty**
 (See July 2 at 8 p.m.)
 2:30 **Mount Rushmore: American Experience**
 (See July 2 at 9 p.m.)
 3:30 **American Woodshop**
 4:00 **Rough Cut**
 4:30 **Hometime**
 5:00 **Ask This Old House**
 5:30 **This Old House**
 6:00 **Doc Martin**
Erotomania (See July 1 at 11 p.m.)
 7:00 **The Queen's Palaces**
Buckingham Palace Host Fiona Bruce narrates the history of Buckingham Palace, the British monarch's present principal official residence, in London.
 8:00 **Secrets of Althorp—The Spencers**
 Althorp, childhood home and final resting place of Princess Diana, is currently the home of Diana's brother, Charles, the 9th Earl Spencer. Althorp House has hosted some of the kingdom's most distinguished guests, and the current earl offers a personal tour around the manor that's first of all his family home.
 9:00 **Masterpiece Mystery!**
Endeavour, Series 1: "Girl" Follow young Endeavour Morse as he investigates the sudden death of a young secretarial student and a string of Post Office robberies. Could the end result mean Morse's future on the force is in jeopardy?

- 10:30 **Secrets of the Dead**
The Silver Pharaoh The tomb of Psusennes I, an Egyptian Pharaoh of the Intermediate Period whose burial place was discovered shortly before World War II, is explored.
 11:30 **Tutankhamen and the Golden Age of the Pharaohs**
 Since the discovery of his tomb in 1922, King Tutankhamen has captured the imaginations of people around the world. Now highlights of the celebrated exhibit of Tutankhamen artifacts—the most impressive collection ever assembled outside of Egypt—offer a compelling portrait of the tumultuous times of Tutankhamen and his fabled family.
 (12 am - 7 am: CPTV All Night)

MONDAY, JULY 8

- 8:00 **Antiques Roadshow**
Vintage Rochester Back in 1998, *Roadshow* travelled to Rochester, New York, and appraised items including a painting by Frank Zappa, a van Munster violin and a Minton vase. One of these items increased more than five times in value and another has dropped by more than \$1,000. Tune in to find out which item's value has soared and which one's is sinking.
 9:00 **Antiques Roadshow**
Chattanooga, Tennessee AT&T Field—home of the Chattanooga Lookouts baseball team—is the backdrop for *Roadshow's* look at collecting minor league baseball memorabilia. Appraisal highlights include a collection of movie marketing memorabilia valued at \$15,000.
 10:00 **Constitution USA with Peter Sagal**
 Part 2 of 4. (See *Program Picks*, page 84.)
 11:00 **Doc Martin**
Erotomania (See July 1 at 11 p.m.)
 (12 am - 7 am: CPTV All Night)

TUESDAY, JULY 9

- 8:00 **Lewis & Clark: The Journey of the Corps of Discovery**
 Sent by President Thomas Jefferson to find the fabled Northwest Passage, Meriwether Lewis and William Clark led a voyage of discovery from St. Louis to the headwaters of the Missouri River, over the Continental Divide to the Pacific. It was the United States' first exploration of the West and one of the nation's most enduring adventures. Part 1 of 2.
 10:00 **Frontline**
 11:00 **Egypt's Golden Empire**
The Warrior Pharaohs Egyptian rulers Ahmose; Hatshepsut, the first female Pharaoh; and Thutmose III are profiled. Part 1 of 3.
 (12 am - 7 am: CPTV All Night)

WEDNESDAY, JULY 10

- 8:00 **NOVA**
Building Pharaoh's Chariot Some historians claim that the Egyptian chariot was the secret weapon behind Egypt's greatest era of conquest known as the New Kingdom. A team of archaeologists and engineers tests two replicas of Egyptian royal chariots to vet the claim that the chariot marks a crucial turning point in ancient military history.
 9:00 **Secrets of the Dead**
Ultimate Tut (See *Highlight*, page 86.)
 11:00 **Egypt's Golden Empire**
Pharaohs of the Sun By 1400 B.C., the Egyptian empire is in a golden age of wealth and power, led by Amenhotep III. Part 2 of 3.
 (12 am - 7 am: CPTV All Night)

THURSDAY, JULY 11

- 8:00 **Connecticut's Cultural Treasures**
Gillette Castle (See *Program Picks*, page 84.)

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8:10 **Hetty Wainthropp**
9:00 **Masterpiece Mystery!**
Sherlock Holmes: A Study in Pink
 A modern-day Sherlock Holmes teams up with former Army doctor John Watson to solve a case of serial suicides. Using his deductive skill, Sherlock corners a killer who has mysterious powers over his victims.

10:30 **Tutankhamen and the Golden Age of the Pharaohs**
 (See July 7 at 11:30 p.m.)

11:00 **Egypt's Golden Empire**
The Last Great Pharaoh For over 3,000 years Egypt was ruled by Pharaohs. But in that last sweep of time, one pharaoh stands out. He would reign for 67 years, command the largest empire on earth and capture the imagination of the world. His name was Ramesses, and he built a reputation that has resounded through history. Part 3 of 3.

(12 am - 7 am: CPTV All Night)

FRIDAY, JULY 12

8:00 **Washington Week**
8:30 **Charlie Rose Weekend**
 (See July 5 at 8:30 p.m.)

9:00 **Inspector Morse**
Ghost in the Machine Part 2 of 2.
 (See July 5 at 9 p.m.)

10:00 **Infinity Hall Live**
Cowboy Junkies (See *Feature*, page 85.)

11:00 **Legends & Lyrics**
Ed Bruce, Gordon Kennedy, Angela Kaset With a focus on the blended genres of country and pop, Ed Bruce performs "Mamas Don't Let Your Babies Grow Up to Be Cowboys." Gordon Kennedy sings "You Move Me," while Angela Kaset performs "Something in Red," among other hit singles.

(12 am - 6:30 am: CPTV All Night)

SATURDAY, JULY 13

6:30 am **PEEP and the Big Wide World**

7:00 **Wild Baby Animal Explorers**

7:30 **Thomas & Friends**

8:00 **Travel with Kids**

8:30 **Biz Kid\$**

9:00 **Hey Kids, Let's Cook!**

9:30 **Lidia's Italy**

10:00 **Cooking with Nick Stellino**

10:30 **Joanne Weir's Cooking Class**

11:00 **This Old House Hour**

12:00 **Hometime**

12:30 **Growing a Greener World**

1:00 **Garden Smart**

1:30 **The Mind of a Chef**

2:00 **America's Test Kitchen**

2:30 **Cook's Country Kitchen**

3:00 **Martha Stewart's Cooking School**

3:30 **Martha Bakes**

4:00 **Sara's Weeknight Meals**

4:30 **Simply Ming**

5:00 **The Victory Garden**

5:30 **P. Allen Smith's Garden Home**

6:00 **Hometime**

6:30 **Ask This Old House**

7:00 **This Old House**

7:30 **CPTV Saturday Night Performances**

Spend an evening enjoying music from some of the most popular groups performing on TV today.

9:00 **Doc Martin**

Going Bodmin Martin moves in and realizes adjusting to village life is not going to be smooth sailing.

10:00 **Bill Cosby: The Mark Twain Prize**

11:30 **TBA**

(12 am - 6:30 am: CPTV All Night)

SUNDAY, JULY 14

6:30 am **Angelina Ballerina: The Next Steps**



Antiques Roadshow: "Vintage Hartford"

Premieres Monday, July 22 at 8 p.m.

Fifteen years have passed since *Antiques Roadshow* visited Hartford, and some of the values of the items appraised have changed dramatically—some for the better, and some for the worse. A 1915 Coca-Cola® jigsaw puzzle and an Emancipation Announcement print both gained value since 1998, but the big winner is a Tiffany vase, originally appraised at \$30,000 and now valued at \$90,000.

7:00 **Curious George**

7:30 **The Cat in the Hat Knows a Lot About That!**

8:00 **Signing Time**

8:30 **Sci Girls**

9:00 **The Open Mind**

9:30 **Religion & Ethics Newsweekly**

10:00 **Constitution USA with Peter Sagal**

Part 2 of 4. (See *Program Picks*, page 84.)

11:00 **Consuelo Mack WealthTrack**

11:30 **To the Contrary**



HEY KIDS, JOIN US FOR CPTV KIDS DAY AT LYMAN ORCHARDS

32 Reeds Gap Road, Middlefield, CT

Saturday, August 3

(Rain date: Sunday, August 4)

- Meet Buddy, the curious, funny, and intelligent T-Rex from PBS's *Dinosaur Train*
- Explore Lyman Orchard's Sunflower Maze
- Kid's activities and more!

Open 9 a.m.-5 p.m. daily. Admission is \$10, \$5 for ages 4-12 and free for children under 3.



12:00 Tutankhamen and the Golden Age of the Pharaohs
(See July 7 at 11:30 p.m.)

12:30 NOVA
Building Pharaoh's Chariot (See July 10 at 8 p.m.)

1:30 Secrets of the Dead
Ultimate Tut (See *Highlight*, page 86.)

3:30 American Woodshop

4:00 Rough Cut

4:30 Hometime

5:00 Ask This Old House

5:30 This Old House

6:00 Doc Martin
Going Bodmin (See July 13 at 9 p.m.)

7:00 The Queen's Palaces
Windsor Castle Windsor Castle, the world's oldest and largest inhabited castle, dates back to the 11th century. In that time, it has been a fortress, a home to medieval chivalry and a baroque palace.

8:00 Secrets of Chatsworth
Chatsworth is home to the Dukes of Devonshire, one of the grandest aristocratic dynasties in England. The tales of intrigue, tragedy and scandal of this great family are inextricably intertwined with those of the house itself.

9:00 Masterpiece Mystery!
Endeavour, Series 1: "Fugue" Morse is confronted with a new breed of murderer, as a string of Oxford homicides continues with no end in sight.

10:30 Connecticut's Cultural Treasures
Gillette Castle (See *Program Picks*, page 84.)

10:40 Hetty Wainthropp

11:30 TBA
(12 am - 7 am: CPTV All Night)

MONDAY, JULY 15

8:00 Antiques Roadshow
Vintage Louisville Roadshow takes a look back at some of the items appraised in Louisville back in 1998. Tune in for updates on items like a folk art jug, now valued at an estimated \$100,000!

9:00 Antiques Roadshow
Chattanooga, Tennessee A stroll across Chattanooga's Walnut Street bridge leads to a discussion of carved wooden folk-art walking canes. Appraisal highlights include a pristine Lionel train set, circa-1930, valued at \$3,000.

10:00 Constitution USA with Peter Sagal
Part 3 of 4. (See *Program Picks*, page 84.)

11:00 Doc Martin
Going Bodmin (See July 13 at 9 p.m.)
(12 am - 7 am: CPTV All Night)

TUESDAY, JULY 16

8:00 Lewis & Clark: The Journey of the Corps of Discovery
Part 2 of 2. (See July 9 at 8 p.m.)

10:00 Frontline

11:00 Independent Lens
Park Avenue: Money, Power & the American Dream
(12 am - 7 am: CPTV All Night)

WEDNESDAY, JULY 17

8:00 Nature
Elsa's Legacy: The Born Free Story Learn why *Born Free*, the book and the film, changed the way humans think about wildlife.

9:00 NOVA
B-29 Frozen in Time Follow Darryl Greenamyre and his crew as they try to retrieve an almost-intact B-29 airplane from the Arctic Circle.

10:00 Nazi Mega Weapons
In the quest for world domination, the Nazis built some of the deadliest pieces of military hardware in history. Discover the engineering secrets of six iconic mega-structures and how these structures sparked a technological revolution that changed warfare forever. Part 1 of 3.

11:00 TBA
(12 am - 7 am: CPTV All Night)

THURSDAY, JULY 18

8:00 Connecticut's Cultural Treasures
Beardsley Zoo (See *Program Picks*, page 84.)

8:05 Hetty Wainthropp

9:00 Masterpiece Mystery!
Sherlock Holmes: The Blind Banker Pursuing the case of a banker and a journalist shot by a ghostly assailant, Sherlock and Watson uncover an antiquities-smuggling empire.

10:30 Secrets of Chatsworth
(See July 14 at 8 p.m.)

11:30 This Old House
(12 am - 7 am: CPTV All Night)

FRIDAY, JULY 19

8:00 Washington Week

8:30 Charlie Rose Weekend
(See July 5 at 8:30 p.m.)

9:00 Inspector Morse
The Last Enemy Morse goes to Oxford University to unravel the mystery of a missing college professor. Part 1 of 2.

10:00 Infinity Hall Live
Fountains of Wayne (See *Feature*, page 85.)

11:00 Bill Cosby: The Mark Twain Prize
(12:30 am - 6:30 am: CPTV All Night)

SATURDAY, JULY 20

6:30 am PEEP and the Big Wide World

7:00 Wild Baby Animal Explorers

7:30 Thomas & Friends

8:00 Travel with Kids

8:30 Biz Kid\$

9:00 Hey Kids, Let's Cook!

9:30 Lidia's Italy

10:00 Cooking with Nick Stellino

10:30 Joanne Weir's Cooking Class

11:00 This Old House Hour

12:00 Hometime

12:30 Growing a Greener World

1:00 Garden Smart

1:30 The Mind of a Chef

2:00 America's Test Kitchen

2:30 Cook's Country Kitchen

3:00 Martha Stewart's Cooking School

3:30 Martha Bakes

4:00 Sara's Weeknight Meals

4:30 Simply Ming

5:00 The Victory Garden

5:30 P. Allen Smith's Garden Home

6:00 Hometime

6:30 Ask This Old House

7:00 This Old House

7:30 TBA

8:00 Doc Martin
Going Bodmin (See July 13 at 9 p.m.)

9:00 Doc Martin
Gentlemen Prefer Martin decides to fire his secretary, Elaine, for her inefficiency.

10:00 Ellen DeGeneres: The Mark Twain Prize

11:30 TBA
(12 am - 6:30 am: CPTV All Night)

SUNDAY, JULY 21

6:30 am Angelina Ballerina: The Next Steps

7:00 Curious George

7:30 The Cat in the Hat Knows a Lot About That!

8:00 Signing Time

8:30 Sci Girls

9:00 The Open Mind

9:30 Religion & Ethics Newsweekly

10:00 Constitution USA with Peter Sagal
Part 3 of 4. (See *Program Picks*, page 84.)

11:00 Consuelo Mack WealthTrack

11:30 To the Contrary

12:00 Masterpiece Mystery!
Endeavour, Series 1: "Fugue" (See July 14 at 9 p.m.)

1:30 NOVA
B-29 Frozen in Time (See July 17 at 9 p.m.)

2:30 Nazi Mega Weapons
(See July 17 at 10 p.m.)

3:30 American Woodshop

4:00 Rough Cut

4:30 Hometime

5:00 Ask This Old House

5:30 This Old House

6:00 Doc Martin
Gentlemen Prefer (See July 20 at 9 p.m.)

7:00 The Queen's Palaces
Palace of Holyroodhouse It's one of Britain's smallest palaces and yet events at Holyroodhouse have determined the fate of three countries—England, France and Scotland.

8:00 Secrets of Highclere Castle
As the setting of the hit drama "Downton Abbey," England's Highclere Castle has its own extraordinary stories to tell.

9:00 Masterpiece Mystery!
Endeavour, Series 1: "Rocket" A royal visit to a munitions factory begins as a proud occasion for the people of Oxford, but the joyous day ends with murder.

10:30 Connecticut's Cultural Treasures
Beardsley Zoo (See *Program Picks*, page 84.)

10:35 Hetty Wainthropp

11:30 TBA
(12 am - 7 am: CPTV All Night)

MONDAY, JULY 22

8:00 Antiques Roadshow
Vintage Hartford (See *Highlight*, page 88.)

9:00 Antiques Roadshow
Biloxi, Mississippi Host Mark L. Walberg takes a look at the eccentric pottery of George Ohr. Other highlights include an 1899 "Buffalo Bill" poster.

10:00 Constitution USA with Peter Sagal
Part 4 of 4. (See *Program Picks*, page 84.)

11:00 Doc Martin
Gentlemen Prefer (See July 20 at 9 p.m.)
(12 am - 7 am: CPTV All Night)

TUESDAY, JULY 23

8:00 The Buddha
Two-and-a-half millennia ago, a religion was born in northern India, generated from the ideas of a man, the Buddha, a mysterious Indian sage. Filmmaker David Grubin tells the story of his life, a journey relevant in today's times of change and spiritual confusion.

10:00 Secrets of the Dead
Bones of the Buddha Join historian Charles Allen to solve the mystery of bones reputed to be those of the Buddha.

11:00 TBA
(12 am - 7 am: CPTV All Night)

WEDNESDAY, JULY 24

8:00 Nature
Siberian Tiger Quest Conservation ecologist Chris Morgan embarks on a challenge to find and film a Siberian tiger living wild and free in Russia's far-eastern forests.

9:00 NOVA
3-D Spies of World War II Discover the previously untold story of air photo intelligence that played a vital role in defeating Hitler.

10:00 Nazi Mega Weapons
Part 2 of 3. (See July 17 at 10 p.m.)

11:00 Secrets of the Dead
Bones of the Buddha (See July 23 at 10 p.m.)

(12 am - 7 am: CPTV All Night)

THURSDAY, JULY 25

8:00 Connecticut's Cultural Treasures
The Philip Johnson Glass House (See *Program Picks*, page 84.)

8:10 Hetty Wainthropp
9:00 Masterpiece Mystery!
Sherlock Holmes: The Great Game In a gripping match of wits, Sherlock solves crimes at a dizzying pace for a mad bomber who threatens to blow up innocent people.

10:30 Antiques Roadshow
Vintage Hartford (See *Highlight*, page 88.)

11:30 This Old House
(12 am - 7 am: CPTV All Night)

FRIDAY, JULY 26

8:00 Washington Week
8:30 Charlie Rose Weekend

(See July 5 at 8:30 p.m.)
9:00 Inspector Morse
The Last Enemy Part 2 of 2. (See July 19 at 9 p.m.)

10:00 Infinity Hall Live
Ben Taylor (See *Feature*, page 85.)

11:00 Ellen DeGeneres: The Mark Twain Prize
(12:30 am - 6:30 am: CPTV All Night)

SATURDAY, JULY 27

6:30 am PEEP and the Big Wide World

7:00 Wild Baby Animal Explorers

7:30 Thomas & Friends

8:00 Travel with Kids

8:30 TBA

9:00 Hey Kids, Let's Cook!

9:30 Lidia's Italy

10:00 Cooking with Nick Stellino

10:30 Joanne Weir's Cooking Class

11:00 This Old House Hour

12:00 Hometown

12:30 Growing a Greener World

1:00 Garden Smart

1:30 The Mind of a Chef

2:00 America's Test Kitchen

2:30 Cook's Country Kitchen

3:00 Martha Stewart's Cooking School

3:30 Martha Bakes

4:00 Sara's Weeknight Meals

4:30 Simply Ming

5:00 The Victory Garden

5:30 P. Allen Smith's Garden Home

6:00 Hometown

6:30 Ask This Old House

7:00 This Old House

7:30 CPTV Saturday Night

Performances
Sit back, relax and revel in an evening of extraordinary music.

9:00 Doc Martin
*Sh*t Happens* It really hits the fan when a spate of "stomach upset" gives half of Portwenn the runs.

10:00 Tina Fey: The Mark Twain Prize

11:30 TBA
(12 am - 6:30 am: CPTV All Night)

SUNDAY, JULY 28

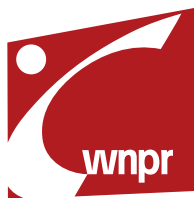
6:30 am Angelina Ballerina: The Next Steps



Join the Conversation!

Hosted by WNPR News Director John Dankosky

Weekdays at 9 a.m. and 7 p.m.



7:00 Curious George
 7:30 The Cat in the Hat Knows a Lot About That!
 8:00 Signing Time
 8:30 Sci Girls
 9:00 The Open Mind
 9:30 Religion & Ethics Newsweekly
 10:00 Constitution USA with Peter Sagal
 Part 4 of 4. (See Program Picks, page 84.)
 11:00 Consuelo Mack WealthTrack
 11:30 To the Contrary
 12:00 Masterpiece Mystery!
 Endeavour, Series 1: "Rocket" (See July 21 at 9 p.m.)
 1:30 NOVA
 3-D Spies of World War II (See July 24 at 9 p.m.)
 2:30 Nazi Mega Weapons
 Part 2 of 3. (See July 17 at 10 p.m.)
 3:30 American Woodshop
 4:00 Rough Cut
 4:30 Hometown
 5:00 Ask This Old House
 5:30 This Old House
 6:00 Doc Martin
 Sh*t Happens (See July 27 at 9 p.m.)
 7:00 Antiques Roadshow
 Vintage Hartford (See Highlight, page 88.)
 8:00 Coronation of Queen Elizabeth
 9:00 Masterpiece Mystery!
 Endeavour, Series 1: "Home"
 While studying for his upcoming sergeant's exam, Morse investigates the hit-and-run death of an eminent Oxford professor.
 10:30 Connecticut's Cultural Treasures
 The Philip Johnson Glass House (See Program Picks, page 84.)
 10:35 Hetty Wainthropp
 11:30 TBA
 (12 am - 7 am: CPTV All Night)

MONDAY, JULY 29

8:00 Antiques Roadshow
 Vintage Richmond Revisit items appraised back in 1998, including a Cartier desk clock that has increased in value to \$25,000. Other items featured include 1956 World Series baseballs and a collection of diamond and ruby jewelry.
 9:00 Antiques Roadshow
 Biloxi, Mississippi Host Mark L. Walberg explores the world of vintage space toys. Other highlights include a circa-1770 sword used in the Revolutionary War.
 10:00 Coronation of Queen Elizabeth
 11:00 Doc Martin
 Sh*t Happens (See July 27 at 9 p.m.)
 (12 am - 7 am: CPTV All Night)

TUESDAY, JULY 30

8:00 Hindenburg and Hitler: The Making of a Fuhrer
 9:00 Nuremberg: Nazis on Trial
 10:00 Frontline
 11:00 TBA
 (12 am - 7 am: CPTV All Night)

WEDNESDAY, JULY 31

8:00 Nature
 Revealing the Leopard Leopards are the most intelligent, the most dangerous and, until recently, one of the least understood felines. Now Nature provides a profile of this cunning cat.
 9:00 NOVA
 Who Killed Lindbergh's Baby Follow investigators' efforts to determine what really happened to Lindbergh's baby ... and why.
 10:00 Nazi Mega Weapons
 Part 2 of 3. (See July 17 at 10 p.m.)
 11:00 Nuremberg: Nazis on Trial
 (12 am - 7 am: CPTV All Night)



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Cindy Lovell

At 57, Lovell spent more than four years as executive director of the Mark Twain Boyhood Home & Museum in Hannibal, Mo., before moving to Hartford this spring to become executive director of the Mark Twain House & Museum. Yes, she's a lifelong enthusiast.

TELL US ABOUT YOUR BACKGROUND.

I'm a high school dropout like my heroes Samuel Clemens and Huckleberry Finn. Back then, I was just one of those bored, restless kids—I was also entrepreneurial and had my own business already. But I always wanted to be a teacher, so at the age of 35 I finally began college. I have a bachelor's and master's degree from Stetson University in Florida, and a Ph.D. from the University of Iowa.

HOW DID YOU GET INTERESTED IN MARK TWAIN?

I grew up in Pennsylvania on a farm, and when I was 10, my favorite 4th-grade teacher, Ronald E. Riese, would read us a chapter from a great book every day. The day he read us the whitewashing chapter from *The Adventures of Tom Sawyer*, that was it. I got my hands on a copy of the book and read it over and over.

HOW DOES THE MARK TWAIN BOYHOOD HOME & MUSEUM IN MISSOURI COMPARE TO HARTFORD'S?

They share the same mission, to preserve Samuel Clemens' legacy. They differ in that Hannibal is harder to travel to, so that location doesn't receive casual tourists; but dedicated visitors seek it out as a literary mecca—it's 100 miles north of St. Louis. The Missouri site has nine properties, as opposed to Hartford's three, the main one being the boyhood home he lived in from age 4 to 17.

WHAT'S MOST DISTINCTIVE ABOUT THAT HOME?

It has the Mississippi River for its backyard. When Samuel woke up every morning, he could look right out his bedroom window and see the river across to Jackson's Island, where he spent a lot of time playing as a boy. That's the place Tom and Huck and Joe Harper ran away to as boys. I thought *Tom Sawyer* was fiction for many years, but once you see Hannibal, you realize it's 95 percent fact.

WHAT ATTRACTED YOU TO WORKING AT THE HARTFORD HOUSE?

This is the magical home that he and his wife Livy built to raise their family. It's such a storybook house: When you enter the library,

you realize that this is where they would gather in the evenings and Twain would tell stories to his daughters. The billiards room is where he and his butler—and good friend—George Griffin would play until the wee hours of the morning. One house is where he lived the adventures of Tom Sawyer; this one is where he wrote about them. So I love *both* places.

FINANCIALLY SPEAKING, THIS IS NOT AN EASY TIME FOR MUSEUMS OF ANY TYPE. WHAT ARE YOUR PLANS FOR KEEPING THIS ONE IN THE BLACK?

To implement an endowment campaign—if museums have a proper endowment, they can weather the storm. In Hannibal, I started a program they still have called "Dollar at the Door." Every time visitors come in to take a tour, they buy their tickets and just before the cashier rings up the total, they'll ask, "Would you like to donate a dollar to our endowment fund?" It's been greatly successful. We implemented the same program in Hartford on April 15, and by the end of May we raised \$1,500.

Now, what we're doing is challenging our friends in Hannibal to a "Dollar at the Door" competition, which will start officially this month. To be fair, we're going to evaluate the results on a per capita basis, because there's more foot traffic here. If we lose, I have to go to Hannibal and whitewash the fence at that Twain house. If they lose, Henry Sweet, who took over as executive director when I left, has to come here and wash the windows. The rationale for that has to do with George Griffin, who originally met Twain when he knocked on the door and offered to wash the house's windows—and ended up working for the family for 17 years. We'll also do an artifact loan: Whoever loses has to donate a nice Twain piece to the other museum. We're hoping to get some national attention for this little competition. It's a way we can both benefit.

WHAT IS YOUR FAVORITE TWAIN BOOK?

The Adventures of Huckleberry Finn is his best book. But my favorite is *Tom Sawyer*, because of the way it romanticizes childhood.



It's not even a real storyline; it's just a bunch of antics that kids get up to, but I make no apologies for loving it. I also dare people to read it as an adult: Most think it's a book for kids, but it's really a book for people who *used* to be kids. And it has some of the most gorgeous writing. The passage where Twain first introduces Huck Finn is pure poetry.

WHAT DO YOU FIND MOST INTERESTING ABOUT TWAIN'S PERSONAL LIFE?

That he came from this poverty-ridden childhood, and the ghosts of poverty were always lurking. He had to write with one eye on the marketplace, because he was always thinking about money. Even though he satirized greed and wealth, he wanted the lavish life, and enjoyed it when he had it. Yet, he didn't hold back—when he saw things wrong in the world, he pulled out that pen warmed up in Hell and let fly. He told the truth even when it hurt, and even if it hurt himself.

DO YOU HAVE A FAVORITE TWAIN QUOTE?

I have many, but the one I go to all the time is, "Let us endeavor so to live, that when we die, even the undertaker will be sorry." He was a moralizer, but he used humor to deliver every sermon. I admire that, because when people are laughing, they can let their guard down and be open to a new idea that they otherwise couldn't.

CERTAIN STAFF MEMBERS AT THE HARTFORD TWAIN HOUSE THINK THAT IT'S HAUNTED. WHAT DO YOU THINK?

I see no evidence, but you can believe that I *hope* it's haunted. I hope I walk in some morning and smell his cigar smoke.

For our full Q&A with Cindy Lovell, visit connecticutmag.com.

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57	4.1%	66	4.8%	75	5.8%	84	7.6%
58	4.2%	67	4.8%	76	6.0%	85	7.8%
59	4.3%	68	4.9%	77	6.2%	86	8.0%
60	4.4%	69	5.0%	78	6.4%	87	8.2%
61	4.4%	70	5.1%	79	6.6%	88	8.4%
62	4.5%	71	5.3%	80	6.8%	89	8.7%
63	4.5%	72	5.4%	81	7.0%	90	9.0%

For more information, please contact:

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